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PROVISIONER

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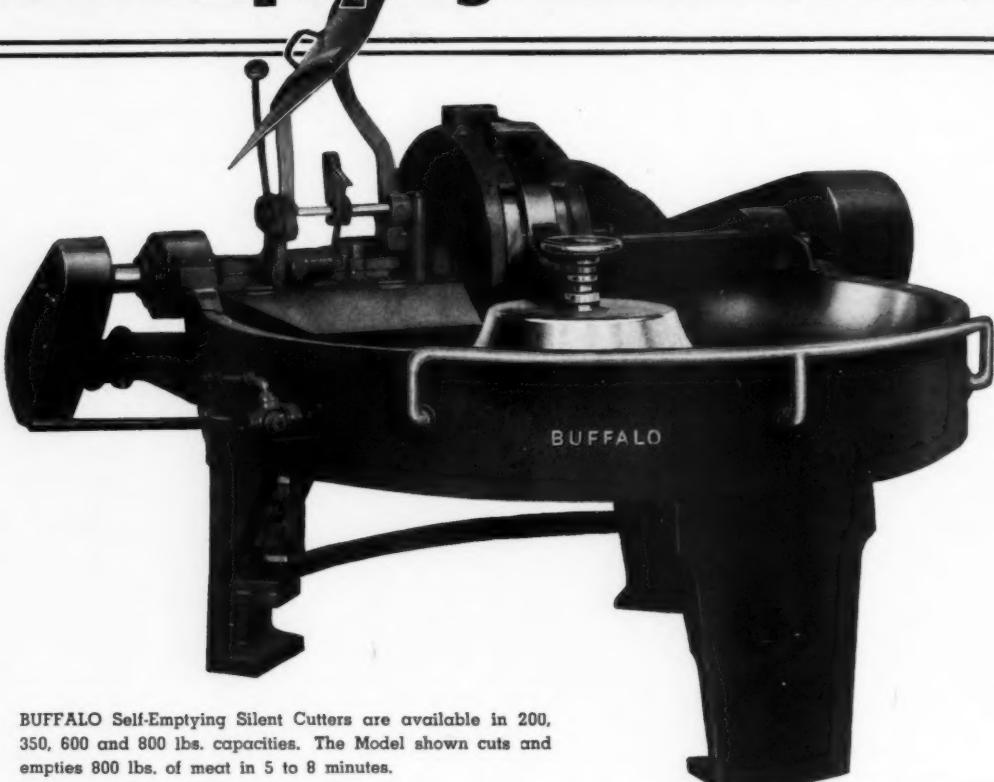
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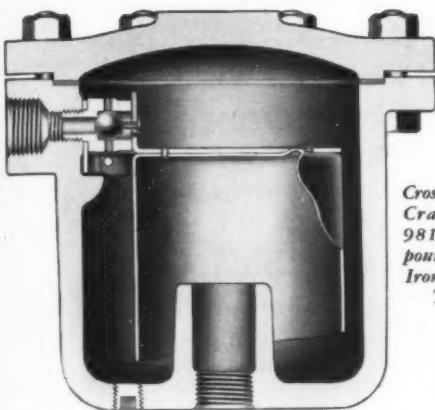
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Crane No.
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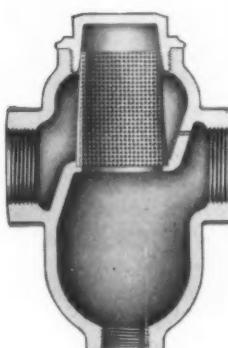
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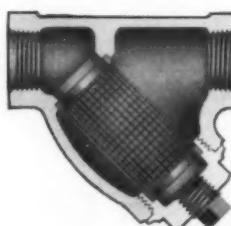


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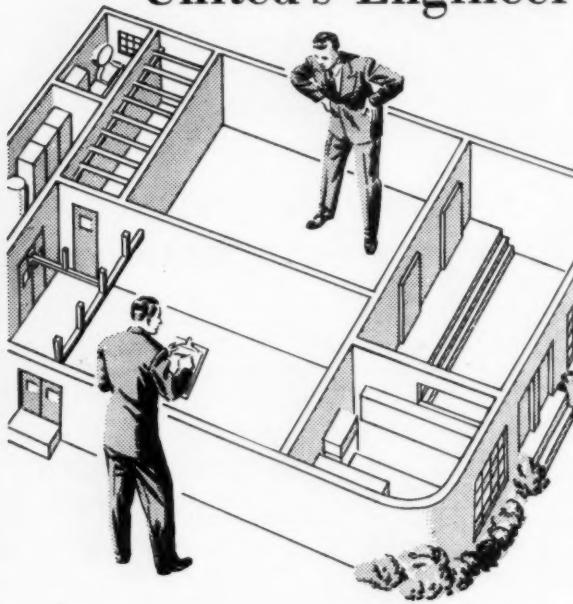


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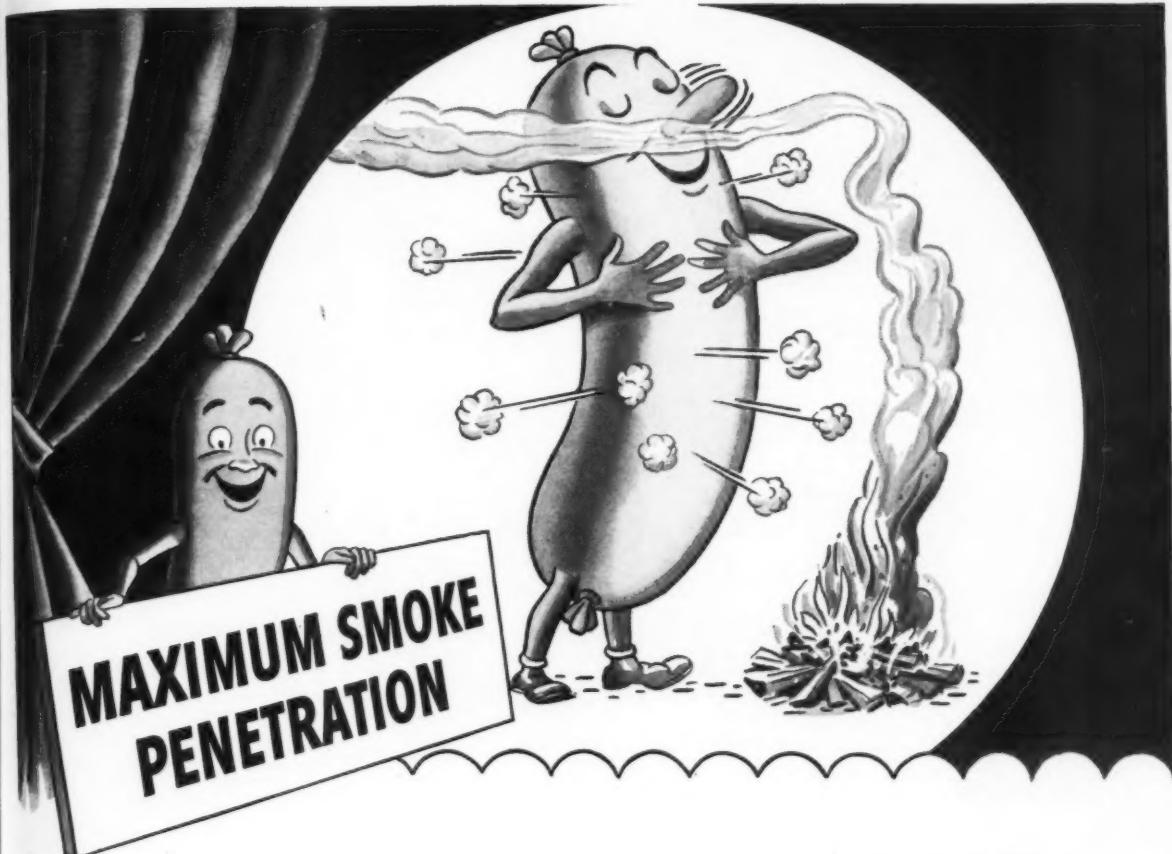
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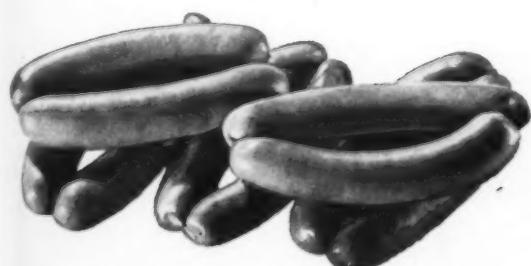
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Naturally, sausages have a fine smoky flavor in

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Smoke penetrates evenly, deeply, easily, through Armour Natural Casings. Yes, Armour Natural Casings give your sausages the fine smoky flavor your customers prefer.



Use these fine natural casings to give your sausages all of these advantages:

*Appetizing Appearance Inviting Tenderness
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Protected Freshness Utmost Uniformity*

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"I got the idea when he kept insisting that Cerelose makes everything taste better"



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QUALITY

COLOR

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HOG HOIST A STUMBLE BUM?

BRUISE HAMS?

ENDANGER WORKMEN?

GET A NIMBLE NUMBER!
Top Performance • Maximum Safety

INSTALL A BOSS

BOSS JUNIOR
JERKLESS HOG HOIST

Capacity 175 hogs
per hour

The BOSS Junior is self-contained. Built of rigid angle iron faced with steel plate, it requires no support from other members of the hog killing department. It is simple to install, safe to operate and requires no adjustments. Minimum floor space requirement allows maximum sticking and bleeding rail, and direct connection with rail forms continuous, unbroken rail from shackling pen to scalding tub. Hoists 75 feet per minute and operates without jerk or miss. Special attachment permits use for calves and sheep.

Belt, chain or worm drive. Right or left discharge. Write
for details and specifications.

BOSS SENIOR
JERKLESS HOG HOIST

Capacity 400 hogs
per hour

This hoist is also self-contained, is built of rigid angle iron with steel plate face, and requires no other supporting members. Simple of installation and safe in operation, it requires no periodical adjustments as do hoists built without complete structure. This hoist, like the BOSS Junior, is built for direct connection with bleeding rail, thus forming a continuous, unbroken rail from shackling pen to scalding tub. Special attachment permits use for calves and sheep. Furnished single or double, right or left discharge, it operates smoothly without jerk or miss. Choice of drives available to fit your plant requirements. Write for details and specifications.



1886

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CHAS. G. SCHMIDT

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO



Step Up Fat Salvaging Efficiency with GLOBE DRY RENDERING EQUIPMENT

You can reclaim larger amounts of marketable fats, boost your profits and offset high operating costs easily . . . today! Look what Globe offers in Dry Rendering Equipment:

Globe Dry Rendering Cooker starts your fat recovery program off right by efficient use of thorough agitation and modern steam pressure and vacuum action.

Globe Crackling Receiver or Percolator allows quick, thorough drainage of all free fats from cracklings discharged from the cooker.

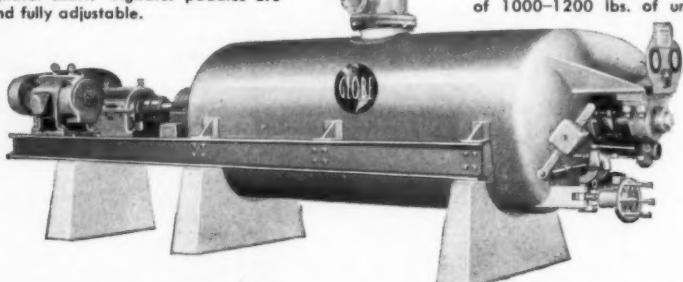
Globe HPM 500-Ton Hydraulic Curb Press puts the clincher on your economy program by recovering more grease from cracklings than smaller, less efficient types. Built of heavy materials with a high factor of safety, this press is usually maintained at less than $\frac{1}{2}$ ¢ per ton.

This Globe equipment was developed after long study and consultations with packinghouse engineers, and has been proved in packing plants all over the country.

Write for information today. We'd be glad to help you plan your new installation—at no obligation, of course.

The Globe Flying Drive Dry Rendering Cooker.
High starting torque motor is silent, dependable. The agitator shaft is driven by a flexible combination "V" belt-enclosed herringbone reducer directly coupled to agitator shaft. Agitator paddles are replaceable and fully adjustable.

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HOSPITALITY HEADQUARTERS
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Fairmont Hotel
Western States Meat Packing
Association Convention
San Francisco — Feb. 12, 13, 14.



The Globe HPM 500-Ton Hydraulic Curb Press. Patented cylinder tamper and easily-charged top-loading device permit rated hourly capacity of 1000-1200 lbs. of unpressed cracklings!

33 YEARS SERVING THE MEAT PACKING INDUSTRY WITH EXPERTLY DESIGNED EQUIPMENT

The GLOBE Company

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CHICAGO 9, ILLINOIS

Wilson & Co. Sales at Record High for 1947; Net Also Up

NET sales of \$738,293,912 for 1947 were reported by Edward Foss Wilson, president of Wilson & Co., Inc. in the annual report to stockholders issued this week. This was a new record

for the Company and a 68 per cent increase over 1946. Larger meat production in the United States and the unprecedented demand for meat brought about by record consumer purchasing power and foreign aid exports were given as the reason for the increase in Wilson & Co. business last year.

E. F. WILSON

Net income from all operations in 1947 amounted to \$15,448,823 compared with \$8,311,560 in 1946, the Wilson report stated, pointing out that diversified operations made important contributions to the year's results. Net income per dollar of sales was only 2.1c, showing the low level of profit margin that prevails in the meat packing industry. The 1946 net income per dollar of sales was 1.9c.

During the year the company improved its financial position, Mr. Wilson said. Working capital at the end of the year amounted to \$53,860,255, an increase of \$6,563,809 over the adjusted working capital a year ago. Wilson & Co. inventories were \$53,432,284 at the end of the fiscal year in October 1947, or 29 per cent more than a year earlier. Although inventory prices were higher at the end of 1947 than in 1946, the increase in Wilson inventories was primarily the result of building stocks up from the low level at the end of 1946 to a more normal basis.

As in previous years, certain product inventories, such as pork, hides and vegetable oils, have been valued at cost on the basis of the "last-in, first-out" inventory method, with the result that the major portion of the inventory qualities valued this way are carried at 1940 costs. Following the procedure in previous years, the company provided a reserve of \$8,735,000 at the end of the 1947 fiscal year to cover the excess of the estimated cost of pork, vegetable oils and hides replaced in November and December, 1947 over the LIFO inventory prices at which such products



Meat Rationing Bill In Senate and House

A bill authorizing the President to set up the machinery for the rationing of meat was introduced this week simultaneously in the Senate and the House by Senator Ralph E. Flanders and Representative Jacob K. Javits. Both are Republicans.

If rationing becomes necessary, the bill requires the President to submit to Congress his program which becomes effective 30 days thereafter unless rejected by concurrent resolution. The authority granted by the bill is to expire not later than January 31, 1949, and \$1,000,000.00 is made available to carry out the purposes of the bill until an appropriation is made as authorized by the bill. Provision also is made that the bill in no way authorizes the establishment of maximum prices for any commodity.

In introducing the measure, Senator Flanders and Representative Javits made clear that they did not favor rationing but felt that in view of the impending meat crisis, the public might demand rationing as the only means possible to stop rising prices and insure fair distribution.

Senator Flanders explained that the bill relates to the allocation of fresh and processed meat and meat products including rationing at the consumer level. It authorizes the President to do everything necessary to formulate such an allocation or rationing program including the complete preparation and distribution of the necessary papers, forms and other documents and the planning of an organization to administer it.

Although the bill forbids the direct setting of maximum prices, its authors hope that by controlling effective de-

(Continued on page 30.)

will be valued for income tax purposes at the end of the calendar year 1947.

A reserve of \$2,000,000 was provided at the end of the 1946 fiscal year against possible future price declines on inventories of products not valued on the "last-in, first-out" basis. In view of the higher value of inventories at the end of the 1947 fiscal year, this reserve was increased to \$5,000,000, by an appropriation of \$3,000,000 from 1947 net income.

Expenditures during the year for additions and improvements to plant and properties amounted to \$5,724,132.

Regular quarterly dividends at the rate of \$1.06 1/4 per share were paid during the year on the \$4.25 preferred

(Continued on page 23.)

Tobin Sales Double in 1947 Fiscal Year

EARNINGS of the Tobin Packing Co., Inc., for the fiscal year ended November 1, 1947, totaled \$1,973,654.48. This compared to earnings of \$1,256,461 for the previous fiscal year (49 weeks) and \$331,329 for 1945.



F. M. TOBIN

Sales reached an all time peak of \$92,521,657, which was 94 per cent above the 1946 sales total of \$47,612,526. Tonnage for the year at 241,137,058 lbs. was up about 11 per cent from the previous year but was under that of the fiscal years 1943, '44 and '45.

Net earnings in 1947 were equal to 2.13 per cent of the sales dollar or .8c per pound of product sold, as compared to 2.64 per cent of the sales dollar in the previous fiscal period.

Commenting on the company's earnings in his annual report to stockholders, F. M. Tobin, president, stated that "considering the services performed in the meat packing business in the conversion of livestock into federally inspected high quality meat food products and other essential by-products, a net profit of less than 1c per pound is so low it has very little effect in influencing meat prices."

Mr. Tobin asserted that "prices of meat were too high last year" and attributed the high prices to: A limited supply of livestock; government buying of grain which caused increased grain prices and discouraged farmers from raising sufficient livestock to meet the demand; strong consumer buying power, and increased wages and operating costs.

"We regret that meat prices are so high," he said. "However, we are at the mercy of circumstances over which we have no control. It looks as though meat prices will continue to be high throughout the coming year. . . . It is logical to expect lower meat prices only if the government curtails its grain purchases and encourages farmers to increase production of livestock during this period of tremendous buying power."

During the year the Tobin Packing Co. expended \$1,563,073 in plants and equipment, most of it at its plants in Fort Dodge and Estherville, Ia. A total of \$789,267 has been set aside and

classified among fixed assets for completion of new construction. The total net investment in plants, machinery and equipment as of November 1, 1947 was \$5,275,130.

Total current assets on that date were \$8,692,549.20, compared with \$6,518,144.57 a year earlier. Current liabilities amounted to \$3,991,671.21, compared with \$2,163,103.44 a year before. During the year a total of \$482,046 was paid to preferred and common stockholders of the company.

The distribution of the sales dollar for the fiscal year ended November 1, 1947 is as follows: Livestock and raw materials, 83c; other supplies and services, 5c; taxes, 1 1/2c; wages and salaries, 8 1/2c; dividends, 1/2c, and 1 1/2c retained in the business.

NEW EXPORT REQUIREMENTS

Beginning March 1, 1948, commercial shipments of all commodities to Europe and to a number of other specified countries will require validated licenses, the office of international trade of the Department of Commerce has announced. The group includes all of the countries of continental Europe, the British Isles, Iceland, Turkey, U.S.S.R., all Asiatic possessions of Russia and Turkey, Portugal, including the Azores and Madeira, Tangier, Spain and all Spain's colonial possessions, and the Mediterranean islands. There will be no change in the procedure required for obtaining licenses for shipments of commodities in short supply for which export licenses are required to all destinations.

The new licensing policy has been established, OIT stated, to insure a careful programming of the supply of essential goods to areas of greatest need, and to limit the shipment of commodities which can make no contribution to world recovery.

INSURANCE SPECIALISTS

The increasing importance of insurance to business and the complications of insurance administration have brought into being a new type of executive, the specialist in insurance in all its forms. This fact was revealed by a survey of 250 representative companies covering 43 basic industries in the United States and Canada which was conducted by the Policyholders Service Bureau of the Metropolitan Life Insurance Co. Findings have now been published in a report, "Functions of the Corporate Insurance Executive." It is available to executives.

D-TOCOPHERAL ANTIOXIDANT

"Delta-Tocopherol as an Antioxidant in Lard," by Janice Griewahn and B. F. Daubert, University of Pittsburgh, is an article in the January issue of the *Journal of the American Oil Chemists' Society*.

AMI Ads Tell Women How to Make Meat Go Farther

American Meat Institute advertising during February will emphasize the better buys of meat and ways to make meat go farther. Since the outlook for meat supplies indicates a steadily decreasing supply until next fall, housewives should welcome this assistance.

Magazine advertising will point out that the consumer should not waste a bit of her meat and that she should shop for the leaner grades, the less familiar cuts and for the better buys, as all meat offers her the same high-quality protein. The advertisement in *Life* magazine picturing a platter that has been completely emptied and a plate containing two chop bones from which all the meat has been eaten dramatically portrays the message, "Don't waste a bit of it."

Hamburger is the feature of the ad in *Ladies' Home Journal*, another in the series showing the importance of meat's protein in the diet of children.

The two ads and the Fred Waring show commercials offer good reasons why it is sound nutritional practice to keep meat on the table.

MORRELL PUBLISHES FIRST REPORT TO EMPLOYEES

John Morrell & Co. has just published its first financial report especially for employees and has mailed a copy to the home address of every person on its payrolls. In this publication the company hopes to clear up several prevailing misconceptions. For example, the report emphasizes the fact that its payroll for the year was eight times the net earnings and more than 20 times as large as the amount paid to stockholders. This represents a noteworthy public relations job of educating employees on the industry's integrity, functions and the small returns earned by packers, such as was advocated in an editorial in *THE NATIONAL PROVISIONER* of January 10, page 11.

In size, format and style of writing the booklet is conducive to reading from cover to cover. It is eight pages long, plus covers which contain photomontages and brief copy, is printed in three colors—black, yellow and red—and amply illustrated with pictures, charts and graphs.

Copy begins with a letter from G. M. Foster, president, to "Men and women of John Morrell & Co." in which the business operations for the year are frankly and simply discussed. The first paragraphs of the letter follow:

"In a company which has grown as large as John Morrell & Co. it is no longer possible for us to sit down together and discuss various aspects of our business as we could many years ago. For that reason we publish this first 'Report to Employees' to tell you just what happened during the business year which closed November 1, 1947.

"By preparing a report for the individual use of every person on the payrolls of John Morrell & Co., we are, in

IOWANS TAKE HONORS AT DENVER LIVESTOCK SHOW

Iowa raised cattle again walked off with top show honors when Karl Hoffman of Ida Grove, led a field of 30 contenders to take the grand championship of the 1948 National Western Carlot Fat Cattle Show at Denver, Colo., with a load of Hereford yearlings. The reserve grand championship also went to Hereford yearlings, shown by Don Anderson, Jr., of Eaton, Colo.

A load of crossbred Berkshire-Poland China hogs took the western carlot hog championship for Robert Skinner, Herman, Nebr., while the reserve championship went to R. A. Frame & Son, Hershey, Nebr., for a load of crossbred Hampshire-Berkshires.

A light-weight Hereford steer exhibited by 21-year-old Don Harkness of Golden, Colo., won top honors in the open steer competition and a heavy-weight Berkshire shown by Tom Conover, Holstein, Ia., won the championship in the fat barrow show.

This year's National Western carried nearly 12,000 entries, the largest number in the show's history.

effect, 'opening the books' for your study. I trust you will examine this report carefully for it will give you a true picture of the results of the year's operations.

"On the whole it was a good year for all—record-breaking in many respects: Employees were paid more money than ever before. Livestock producers were paid more than in any previous year. Our dollar sales total was greater than ever before.

"In the face of this record-breaking activity the company made 9/10 of 1¢ profit on each dollar of sales—or slightly more than 1/2¢ per lb. of product sold!"

Under the heading "Payrolls" the report points out that the Morrell payroll last year took 89¢ out of every dollar remaining after paying for materials, operating costs and taxes. Livestock costs and "a fair return to stockholders who own the business" are then discussed. Under the heading of "Improvements," the report states:

"Even the newest worker must have noticed the never-ending effort we put forth to keep our machines, our properties and our products in good condition.

"Over the years our research and manufacturing departments have pioneered many new developments; our sales and advertising departments have promoted many new uses. Why is this important to you? Such efforts mean new products, more jobs, better working conditions and greater security—greater good for greater numbers."

Here the report takes the opportunity to remind employees that they can contribute materially to the success of the company's undertakings, if they will

(Continued on page 25.)

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Series Will Review an Old Industry Process, With its Variations, in Hope of Stimulating Progressive Thought

A New Look at Meat Curing

LABOR and production costs, traveling in an upward spiral since the end of the war, are currently causing many meat packers and processors to reexamine carefully the various packinghouse operating methods and procedures in an effort to eliminate inefficient practice in their own plants and reduce unit costs to a point consistent with the profitable functioning of a large volume-small margin business.

The small to medium sized plant owner in particular, faced with a current minimum wage rate for common male labor of about \$1.02 an hour, as compared with only 72¢ an hour in 1945, plus the prospect of an early additional round of wage increases, and confronted with some shrinkage in volume, has been or will be forced to raise his operating efficiency to prevent the squeeze between increasing consumer price resistance and high raw material and production cost from substantially reducing his profit.

This is true despite the present record level of meat consumption and the comparatively large aggregate profits enjoyed by the industry. Executives point out that the recent boost in packing plant revenue is mainly due to the higher prices for meat products and, to a lesser extent, to increases in tonnage and not to more profit per unit. In many cases, they emphasize, the profit per dollar of sales in 1947 was actually less than in the preceding year. Faced with an unpredictable demand and price situation ahead, packers should put even more emphasis on economical operation this year than ever before.

Good Place for Open Mind

Packing plant managers and supervisory personnel are traditionally alert for new or improved machinery, a better method or a streamlined procedure which will help speed production and pare costs. However, one major packing process has been left largely unexplored by the greater number of medium and small plant operators. The process of meat curing, one of the oldest and most tradition-bound of packinghouse functions, is thought by many observers to be a fertile field for an investigation aimed at uncovering more economical methods.

The curing process, which antedates the establishment of meat packing plants by many years and is the foundation of our present day packing industry, is probably the least standardized and most complex of all packinghouse functions, with almost numberless variations in curing formulas and techniques in general use. Details of the prepara-

tion and handling of the cure are still time-honored and zealously guarded secrets in some plants and many other operators follow curing procedures handed down unchanged from their earliest predecessors.

It was only in comparatively recent times, in fact, that the old practice among cure masters of handing down formulas and other data from father to son and keeping their knowledge secret even from the plant owners was discontinued, and curing information began to be widely disseminated. There are still some curing practices and handling techniques in use which many practical experts feel could stand modernization or at least close investigation.

There may well be better and simpler methods, these men state, for handling, storing and mixing curing materials, pumping, packing for long, short and mixed cures, overhauling, moving product from cut to cure and from cure to soaking rooms and into smoke, soaking, washing and branding, to name just a few phases of the curing process where inefficient or perhaps unnecessary procedures may contribute to operating costs.

To Review and Stimulate

Some of the questions raised are: Isn't there some way to shorten the chilling and cutting procedure so as to get the pork, even though somewhat warm, into the cold pickle almost immediately? Why use labor in packing hams in a tierce in a certain manner? Why today go through a laborious soaking and washing process with meats which, after all, are lightly salted?

In order to focus attention on these various steps and the curing process in general, THE NATIONAL PROVISIONER has prepared a series of articles designed to present a complete review of the subject. The object is to stimulate packer thought and to pose questions voiced by thoughtful operating men in regard to the efficiency or necessity of particular curing processes and techniques.

The series, a part of which will necessarily recapitulate much curing information already well known to many operating men, will be slanted to provide the utmost benefit for newcomers in the industry and, at the same time, will attempt to offer accurate and up-to-date data on modern curing procedures so that experienced personnel, in comparing their own practices from the standpoint of high labor and operating costs, may be able to pick up ideas for the development of faster and more economical methods.

The material will be presented in

seven or eight articles, including a brief review of curing objectives, chemistry and development (as background data), curing materials and formulas, curing equipment and procedure and techniques for handling specific products, such as hams, bacon, loins and butts, beef and specialty products, sausage meat, casings and hides.

In the case of curing materials and formulas, for example, standard procedure for purchasing, storing, handling and preparing will be given along with explanations of the chemical and physical properties of each kind of material, its role in the curing formula and variations in use. Recently developed data, along with suggestions for better mixing or application methods, will be included also. In the article on curing equipment, cellars and pumping equipment will be described, layouts and arrangements detailed and construction features of vats, tierces, pickle making equipment, pumps, etc. explained.

Will Compare Methods

The last four or five articles, which will deal with the curing of specific meat products, will compare and analyze the methods of typical industry firms in curing hams, bacon, etc., pumping butts and handling after pump, movement of product in, through and out of cellars, soaking, washing and holding methods and other pertinent data.

The material which follows in this first article presents a brief summary of the history of curing, its objectives, chemistry and development and a discussion of those processing operations performed prior to cure which may have a bearing on the result of the curing process.

In curing, three fundamental objectives are emphasized—preservation, color and flavor. (Some operators also cure for tenderness but this is not generally considered of equal importance.) The relative importance of each of these three curing objectives, however, has been subject to change in connection with the growth and development of the packing industry itself, improvements in meat distribution methods and refrigeration facilities and the changes in tastes of the consumer over a period of time.

In the beginning meat cuts were packed in dry salt or immersed in a saline solution solely for the purpose of preservation. Early meat processors had learned that it was possible to slaughter in the winter months and salt down those parts of the animals not readily marketable to be held over to the warmer season. Salting also enabled them to make meat shipments from

(Continued on page 16.)

Taxes High—But a Little Care Will Hold Them to a Minimum

By FRED MERISH*

TAX rates are high and they are likely to be high for some time. Even if reductions are forthcoming in 1948, the toll will still be far above prewar levies. Some businessmen have resigned themselves to paying super-high taxes and this state of mind tends to prevent them from taking every opportunity that the regulations offer for achieving reductions. The meat processor can do nothing about reducing the rates; if his books show so much income, he must pay the proper tax on it. However, he can take certain steps that will keep his tax at minimum, and we have found from our public accounting work that too many meat packers and wholesalers are not taking advantage of all possible tax economies and savings they could effect before the figures are listed on the tax return.

These suggestions will help keep tax expense at minimum.

1: Do not wait until the day before filing time to prepare a return. In your haste, essentials to tax economy may be overlooked. Omissions are costly. Keep the tax in mind throughout the calendar year and keep tab on the toll when analyzing the profit and loss statement. It is as important to consider means of minimizing taxes as it is to curtail other items of expense. Once the taxable year has passed into history, a taxpayer can seldom apply correctives because the proper action must be taken when the transaction occurs or during the taxable year. During the year or around the close of the year is the time to preview the recordings to see that all transactions have been handled and entered so that maximum benefits are obtained.

Each Year a Unit

2: Make each year's tax return complete in itself. Expenses and liabilities overlooked in one year cannot be deducted from the next year's income.

3: If returns are filed on a cash basis, try to pay all current bills during the taxable year so that the expenses may be deducted from the income of that year. Sometimes the economies that can thus be effected make it advisable to borrow money to meet these obligations. If returns are filed on an accrual basis, all accrued items, which are expenses due but not yet paid, should be pro-rated to the end of the taxable year and deducted.

Although it may be too late to do anything about it this counsel is particularly important with respect to 1947. It is possible that the tax rates will be reduced in 1948, and so, even though deductions might be taken in 1948, it would have been better to close the transactions in 1947 when the rate was

higher because the savings would be greater. For example, if the packer intended to abandon equipment or property, and would be entitled to a loss of useful value because of the abandonment, it would be desirable to make the decision in the high tax year. Then the reduction would provide a greater tax benefit than if the transaction were held over to a lower tax year.

4: Deduct sufficient depreciation each year. A taxpayer is not permitted to take advantage in later years of his prior failure to take any depreciation allowance made under the known facts of prior years. The computation is more an accounting problem than one of tax. Use the depreciation method that most accurately reflects wear and tear. A taxpayer is not limited to any one method as long as the depreciation allowance is reasonable.

5: If you trade in old equipment for new, and the unrecovered value on the books is more than the trade-in allowance, sell the equipment for cash so that the loss is recorded and deductible. If you trade in the equipment without a clean-cut sales transaction of this kind, the unrecovered value is added to the net price of the new equipment on the books (total price with trade-in allowance deducted) and the entire sum is then depreciated over the years, which does not give the taxpayer as much relief as the cash sales method. For example, suppose the books show \$1,000 unrecovered cost or value (the difference between original cost and depreciation taken to date). Say the seller of new equipment offers you \$500 trade-in allowance on a new \$3,000 unit, and you accept. If you sell the unit for \$500 and record the sale, the \$500 loss is deductible. If you trade in without a sale, the equipment is recorded at \$2,500, the \$1,000 unrecovered cost added, making \$3,500 to be depreciated over the years.

6: Figure depreciation upon the basis of profitable usefulness, not mechanical life. The latter is often longer, hence, you pay more tax using this life-span. Your experience figures should guide you in setting a satisfactory rate. The Treasury Department advises the use of experience figures above all other yardsticks when estimating wear, tear and obsolescence. If the taxpayer has no experience figures because he lacks adequate records or because he has never used similar equipment before, seek the counsel of the manufacturer or users of similar equipment.

7: Figure inventory conservatively, cost or market, whichever is lower. If your inventory is inflated, profits will be higher on paper, but taxes will be higher in real money. Our files disclose numerous case histories where businessmen have been too optimistic about the value of inventory and figured it too

high. Result: a high paper profit upon which they paid a higher tax.

8: Do not capitalize maintenance expense. For example, a taxpayer may charge a repair bill to a property account because he considers it increases the value of his assets, thus making his balance sheet, or net worth, look sweeter. Such entries "kite" the tax. Repairs that keep a property in ordinary efficient operating condition are an expense. There are borderline cases which may be considered an increase in capital or an expense. Be conservative in capitalizing all items which logical argument will support as expenses.

Maintain Complete Record

9: Keep accurate financial accounts. Cost accounts are important in your operations but they play no part on the tax return because the government is not concerned with how you cost, it is concerned only with the losses and gains sustained by the taxpayer during the taxable year and it wants the right income reported. In many cases, costs are figured on a different basis from that shown on tax returns. For example, the government may allow a certain sum for depreciation on a machine used in a packing plant, but the management may figure this allowance too low for adequate cost accounting and use a higher figure. Or, a reserve may be set up for loss on inventory, recorded as such on the books, but not allowed as a deduction on the tax return. In many cases, the books of a taxpayer will show accounts that are not allowed by the Treasury. This is because the tax laws do not always follow conventional accounting practices and viewpoints. Despite these differences, the accounts should be kept accurately. Too often the records are vague and incomplete and in these cases the figures cannot be recorded on the return with any assurance that they give the taxpayer maximum benefits. The taxpayer is in a bad way if an income tax auditor checks his books and finds his records inaccurate or inadequate. Then the revenue man may have to estimate and, in such cases, he figures high and penalizes accordingly.

10: Often small expenses are paid out in cash and never recorded, hence, may not be deducted from gross income. In the aggregate, over the year, these petty outlays may total a sizable sum. Businessmen should handle petty cash disbursements systematically by means of a petty cash fund. The small and moderately-sized establishment is most remiss in this.

11: Set up a reserve for taxes at the beginning of each year, charging each month with its pro-rata share of the annual tax expense, based on the business done. Otherwise, the months in which taxes are paid will be charged too heavily with this expense. A reserve spreads the tax expense over the 12 months, allocating the proper charges to the proper months.

12: Deduct for bad debts, personal or

(Continued on page 25.)

*The author has done considerable accounting work for meat packers and wholesalers.

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RECENT MEAT RESEARCH

Results of research conducted by the Bureau of Animal Industry during the past year which are of direct interest to the meat packing field are discussed here. Subjects include: Effect of temperature on curing meat, comparison of methods of protecting meat in freezer, effect of freezing temperatures on juiciness, freezing large cuts of meat and simplified methods of determining composition of cuts of meat.

RESULTS of a number of research projects on subjects of interest to the meat packing industry which were carried on by the Bureau of Animal Industry during 1947 are summarized in the annual report of B. T. Simms, chief of the bureau, issued last week.

Experiments on the curing of meat showed that temperature is one of the most important factors. To obtain information on the maximum temperature that can be employed with safety, three groups of hams, each containing four pairs, were brine-cured at 38, 44 and 50 degs. F. Before being placed in cure, one ham of each pair was inoculated with a causative agent of spoilage. The brine consisted of 8 lbs. common salt, 2 lbs. brown sugar and 2 oz. potassium nitrate in 4.5 gal. of water. All hams were in cure 53 days, averaging four days per lb. in weight. During the first 23 days salt was absorbed most rapidly by the meat at 50 degs. Subsequently, the rate of absorption increased at 38 degs. and at the end of the 53-day period, the salt content of the brine at that temperature was slightly lower than that of the others, indicating that those hams had absorbed the most salt. The acidity of the brine increased most rapidly at 50 degs. and least rapidly at 38 degs. until the fortieth day. Acid production then became slower at 44 degs. and 50 degs. and the brine at 44 degs. finally became slightly alkaline, possibly owing to heavy mold growth.

Freezing and Palatability

Studies were continued on the nutritive properties of hams cured by different methods. It was found that despite only small losses of protein during curing by artery-injection, dry and brine methods, losses of thiamine were 16, 14 and 26 per cent, respectively. After storage for nearly eight months at 68 degs. F., corresponding losses were 32, 26 and 32 per cent.

On the other hand, storage did not materially affect the growth-promoting value of the protein in any case, and the free fat acid content of all hams increased considerably.

Other experiments emphasized the importance of keeping exposure to air and the drying out ("freezer burn") of freezer-stored pork to a minimum. At 0 degs. F., pork loin in vacuum-sealed tin cans had no weight loss in 51 weeks,

whereas comparable samples which were: 1) coated with antioxidant-treated lard, 2) heat-sealed in high-grade cellophane or 3) fully exposed to air, lost 1.1, 2.1 and 13.9 per cent, respectively. The vacuum-packed meat maintained desirability of flavor of fat much better than the other lots and was as good after 51 weeks of storage as were the others after 12 weeks. In desirability of flavor of lean, the exposed and lard-dipped samples decreased somewhat regularly through the 51-week period to the lowest levels, the lard-dipped samples being somewhat better in general at the various stages. The decreases in desirable flavor of the vacuum-packed and cellophane-sealed samples were less, and both lots were moderately high in desirable flavor at the close of the storage period.

Freezing and Juiciness

In a similar experiment with beef, the meat was stored at 0 degs. F. for 16 weeks as follows: 1) fully exposed to air; 2) heat-sealed in high-grade cellophane; 3) coated with antioxidant-treated lard, and 4) in vacuum-sealed tin cans. Total freezing, storage and thawing losses of the four lots were 5.86, 1.49, 1.71 and 2.86 per cent, respectively. In the vacuum-packed beef, all loss consisted of juice that collected in the cans during thawing. In desirability of flavor of fat, all lots showed a decrease, the greatest being in the cellophane-sealed product. There was little change in any lot with respect to other factors of palatability. The free fat acid content increased in all lots, the greater changes being in the samples coated with lard and those vacuum-packed. The ammonia nitrogen, amino nitrogen and soluble nitrogen percentages did not change materially. On the whole, the beef withstood 16 weeks of storage at 0 degs. very satisfactorily under all the conditions.

In tests to determine the effect of freezing temperature on juiciness, legs of lamb were sealed in high-grade cellophane to keep moisture loss at a low level and stored at temperatures of 25, 0 and -114 degs. F. As determined by experienced judges, during a period of 16 weeks there was some decrease in juiciness at all temperatures, but it was least at -114 degs. and greatest at 25 degs. The findings indicate that a temperature as high as 25 degs. has an

adverse effect on the juiciness of stored lamb and suggest that juiciness may vary inversely with the temperature of freezer storage.

In the first research to be conducted on the effects of freezing on the histological characteristics and tenderness of large cuts of meat, beef rounds frozen at 18, 0 and -40 and -114 degs. F. were used. They were examined at 1-in. intervals from the cut surface to the center. Ice formations in the meat were correspondingly smaller and smaller, except those in rounds frozen at -114 degs. in which the smallest formations were at the surface and the largest at the depth of 1 in., after which the size decreased. It was also noted that rounds frozen at 18, 0 and -114 degs. were more tender than their unfrozen pair mates. The least tenderizing effect occurred at 18 degs., the greatest at -114 degs. The increasing tenderness with the lowering of temperature is in accord with results of earlier work on small samples.

Estimating Carcass Composition

Research toward finding simplified methods for estimating the physical and chemical composition of carcasses and cuts rapidly, economically, but with satisfactory accuracy, was continued. In these studies the BAI analyzed data on a large number of representative lambs and prepared a report for publication which showed, for example, that the separable fat, lean and bone of the rib cut can be used to better advantage than those of any other primary cuts for estimating the corresponding components of the entire dressed carcass. Likewise, the ether extract (fat), protein and water content of the edible portion of the rib are most representative of the corresponding components of the entire carcass.

The shoulder cut was found to be best for estimating the mineral matter content of the edible portion of the carcass. With a few exceptions, the percentages of separable fat, lean and bone of the rib cut were found satisfactory for estimating the corresponding components of the other five primary cuts—neck, shoulder, loin, leg and breast. Numerous equations were derived for use in estimating unknown from known factors. These results should be useful to meat research workers and others in the industry.

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Loss in
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PROCESSING Methods

ROAST FRESH HAM

Stuffed roast fresh ham—not cured and smoked—is sometimes prepared as a specialty item. It is made in the following manner:

Select a 12/14 ham, as fresh as possible, and remove bones and score fat side lengthwise and crosswise deeply. Don't penetrate to lean meat, however, and leave all skin and fat on.

After boning, the ham may be stuffed with a dressing similar to that used in the household for stuffing fowl for baking, or a dressing made of lean, ground pork. Salt ham thoroughly and sprinkle with a good amount of pepper on the skin side. Bake in an oven at 500 degs. F. for 20 to 30 minutes. Then reduce temperature to 375 degs. and bake 30 minutes to the pound. A 12-lb. ham will require about 6 hours baking.

Another method, using a green ham of same average, is as follows:

Bone out ham, remove skin and take off surplus fat. Leave about $\frac{1}{2}$ to $\frac{3}{4}$ in. of fat on ham. Mix salt and ground black pepper and rub some of mixture on inside of ham where bones were removed. A little garlic may be added to salt and pepper for seasoning the ham, especially if the product is to be sold to Polish trade.

Place the boned ham in a ham retainer and cook at 165 degs. from 4 to 5 hours. Remove ham from cooking vat but leave in retainer overnight while chilling. Take ham out of retainer next morning and rub again with salt and pepper seasoning mixture.

Put ham in bake oven and bake from $\frac{1}{2}$ to 2 hours at 250 to 300 degs. F. When cooked and cooled, the ham should be held in a storage cooler at 45 to 50 degs. Production should never exceed orders since this product will not keep indefinitely.

Sometimes the term baked fresh ham is applied to a ham which has been in pickle cure for about 3 days or slightly longer. This product is cooked in a retainer and baked in the same manner as fully cured baked ham. It is, therefore, covered with a syrup, baker's molasses or a commercial preparation specially made for this purpose and is baked until surface is brown and sugar caramelized.

FRANKFURTS IN BRINE

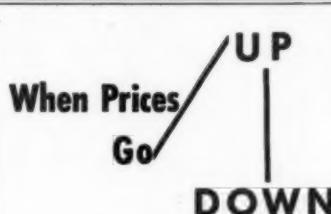
Skinless frankfurts in brine are sometimes sold to roadside stands, small restaurants and other food outlets which lack adequate refrigeration.

The frankfurts are packed in criss-cross layers in wide mouth glass re-use jars or in wooden kegs. Frankfurts must be made in a size which will per-

mit easy and even packing and unpacking in the container used.

Brine used for this purpose is made by adding 8 lbs. of salt to 10 gallons of boiled water. Stir carefully and filter through cloth to remove impurities. A little nitrite or prepared cure may be added to the 30-deg. brine if desired. The brine is then brought to the boiling point and held at this temperature for 5 minutes.

The jars or kegs containing frankfurts are filled with boiling brine, leaving only a small space at top for vacuum after containers have been sealed. Rubber rings must be used on glass jars to insure perfect seal. Jars or kegs must be cooled at room temperature before they are placed in the cooler. Frankfurts in the jars should be placed so that they remain under brine at all times and do not work free when the jar is handled.



PRODUCT PRICES CHANGE PRETTY RAPIDLY THESE DAYS.

A car of product sold at $\frac{1}{2}$ c under the market costs the seller \$37.50; at $\frac{1}{4}$ c under he loses \$37.50; at $\frac{1}{2}$ c under he loses \$150.00; at 1c under he loses \$300.00.

The same is true of BUYERS of carlot product. If they pay over the going market they stand to lose similar amounts.

It is vital to know the market when prices are fluctuating.

THE NATIONAL PROVISIONER'S DAILY MARKET SERVICE gives an exact reflection of the market and the market prices on each of the full trading days of the week.

Cost of this service for a whole year can be more than saved in a single carlot transaction made at $\frac{1}{2}$ c variation from actual market price.

Be abreast of a today's market by subscribing to THE DAILY MARKET SERVICE (\$72 per year, \$19 for 13 weeks). Write THE NATIONAL PROVISIONER, 407 So. Dearborn, Chicago 5, Ill., at once.

CANNED CHILI WITH BEANS

The following small scale formula may be used in developing a canned chili with beans.

Soak 40 lbs. of dried red kidney beans overnight. Place beans in jacketed kettle, cover with hot water and cook for 40 to 45 minutes. Use the following meat materials:

20 lbs. beef chuck
25 lbs. beef trimmings
10 lbs. rendered beef suet

Grind beef chuck and trimmings through $\frac{1}{4}$ -in. plate. Beef chuck and lips may also be used. Place rendered beef fat in a double-jacketed kettle and heat slowly up to 220 degs. F. Add the ground beef and stir vigorously so that meat fries uniformly and does not burn. Cook for 25 to 30 minutes; finally add 2½ lbs. finely ground onions and:

2 lbs. salt
1½ oz. cayenne pepper
14 oz. chili powder
2 oz. cumin seed
1½ oz. ground fresh garlic
12 oz. paprika
½ oz. ground cloves
1½ oz. oregano
8 oz. corn syrup
Six No. 10 cans strained tomatoes
1½ gals. cooking broth from beans

Stir mixture and cook for 10 to 15 minutes additional. Two lbs. of rice or other binder flour is added and the chili is stirred thoroughly. Skim off fat.

Use 16-oz. cans and put 7 oz. of beans in bottom of each can. Fill with chili mixture but leave at least $\frac{1}{4}$ in. headspace as the beans will expand in cooking. Pack hot, apply vacuum and seal. Process at 250 degs. F. for one hour and 40 minutes. If desired, the beans and chili may be mixed together before canning. This formula will pack 175 16-oz. cans.

Prepared chili powder may be obtained with a stabilizer which will prevent separation of the meat and sauce.

HANDS VS. TONGS

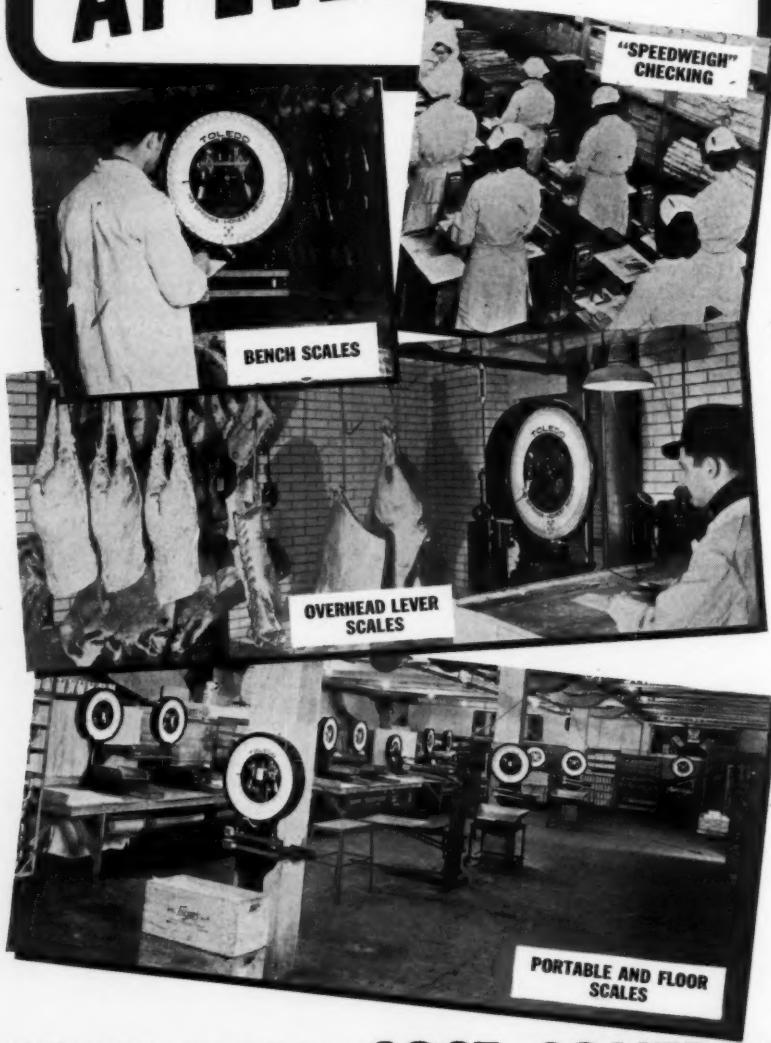
An eastern meat plant superintendent is interested in the proper method of handling sliced bacon. He writes:

EDITOR, THE NATIONAL PROVISIONER:

We sometimes have a little trouble with mold on our bacon. While I don't say that manual handling is the cause, I do argue that we could reduce the chances of mold if we handled our bacon with tongs. Is this true?

The experience of progressive packers indicates that it is very desirable to maintain very high standards of cleanliness in connection with slicing bacon, i.e., the room air should be washed, gowns, caps and other clothing should be kept extra clean and manual contact with the product should be minimized. According to L. B. Jensen's "Microbiology of Meats," many tests performed with hands vs. tongs show that the tongs are preferable in reducing mold contamination.

ACCURACY AT EVERY STEP



MEANS CLOSER COST CONTROL

Whether it's scales for controlling meat packing processes, weighing livestock... grading, checking... wholesale weighing... look to Toledo! Get Toledo-engineered *accuracy, speed and dependability* for closer cost control! Write for bulletin No. 2031. Toledo Scale Company, Toledo 12, Ohio.

TOLEDO
HEADQUARTERS FOR SCALES

New Look at Curing

(Continued from page 11.)

localities where livestock was plentiful but consumption limited to areas of minimum livestock production but maximum consumption.

Later, as the public developed a taste for the salty tang of cured meats, flavor came into importance as a curing objective and sugars and spices were added to the curing formula. Good color in cured product had always been important, from the standpoint of consumer acceptance, but it has been only in comparatively recent years that the true function of the nitrates and nitrites, although in use since ancient times as meat preservatives, has been definitely established as that of color fixation.

More recent variations and improvements in the curing process, such as the use of nitrites and reducing sugars in quick and color-stable cures, development of artery and spray pumping and other modern techniques, smoke and heat finishing of heavy product and sausage cures (all to be treated in subsequent articles) are merely refinements of the ancient formulas and methods, developed and designed better to accomplish one or more of the common objectives.

While packer chemists and scientists have made great gains in their understanding of the chemistry of curing, there is still a great deal that is not definitely known concerning the chemical reactions and processes involved in the accomplishment of the curing objectives, particularly that of color fixation.

Functions of Materials

It is known that salt helps to preserve meats by retarding and in some cases completely halting the development of those undesirable bacteria which cause decomposition and decay. Nitrates and nitrites also have some preservative action, though their principal function is color fixation. And recently sugar, originally thought to be merely a flavoring ingredient, has been demonstrated to have preservative properties in encouraging the growth of micro-organisms causing fermentation and thus discouraging the growth of organisms causing spoilage.

Flavor in cured meats is thought to be a result of the flavors of the curing reagents, particularly salt and sugar, and the flavors developed in the meats by enzymatic action. Salt, of course, is the dominant flavor while sugar acts as a flavoring agent, both as sugar and as a food for flavor-producing bacteria. Spices and condiments, if used in the curing formula, also contribute to the finished cured flavor, as do certain hydrolyzed proteins sometimes used.

In regard to color fixation, packing-house scientists have discovered much data concerning the chemical changes which occur during the process but it has been clearly demonstrated that reactions take place which have a definite

effect on the meat.

The curing process has been improved by the use of modern techniques, such as artery and spray pumping, smoke and heat finishing, and the use of quick and color-stable cures.

Hand curing is still used, however, and the use of sugar and nitrates has been replaced by the use of nitrites and reducing sugars.

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effect on color, but which have not yet been traced. It is established, though, that the stable red or pink color of cured meat is produced by a series of chemical changes in which nitrates and/or nitrite combine with the red pigment of the meat to form a pink color that resists the action of air, heat and bacteria effectively.

The role of sugar in providing a reducing agent to offset oxidation and thereby help in the formation of desirable color has also been demonstrated recently and much experimentation is underway on the relative merits and proper percentages of cane or beet sugars and invert (reducing sugars) in the curing formula. This will be discussed in more detail in the article on curing materials.

Handling practices and technique before, during and after the cure, of course, have an important bearing on curing results and the finished product. Improperly prepared formulas, inefficient workmanship in pumping for short cures, packing for dry salt and in vats, tierces, etc. for pickle cures and poor procedure in the curing cellar all have unfavorable effects on one or more of the major curing objectives.

Previous processing of the meat also affects the results of the curing process and the best of technique in the curing cellar can be entirely nullified unless the meat has been properly handled up to the time it reaches that department. Improper sticking, dehairing, chilling, trimming, storing, defrosting and sanitization will impair the quality of the cured product. Delays in curing and improper temperatures will also have a detrimental effect.

Of great importance, too, is the careful handling of the livestock prior to slaughter. Rough handling causes unsightly bruises and cuts which detract considerably from the appearance of the cured product.

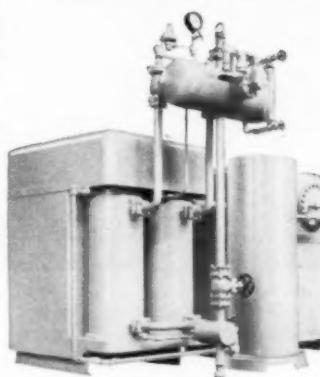
Succeeding articles in this series present the latest available information on the various phases of the curing process, beginning with a discussion of curing materials and formulas in Article II.

FLASHES ON SUPPLIERS

GLOBE COMPANY: R. L. Gambill, executive vice president of the Globe Company, Chicago, manufacturer of equipment and machinery for the meat packing industry, has announced the appointment of Leo J. McQueen as sales manager, effective immediately. McQueen has been with Globe for 11 years, the last five as western sales manager, and is well known to the meat packing field.

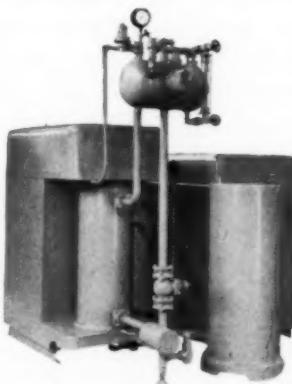
J. O. SPICE AND CURE CO.: This Baltimore, Md., firm has announced the appointment of Mickey Sterling and Chas. J. Keil to its sales staff. Sterling will represent the company in Virginia, North and South Carolina and Florida. Keil will cover the territory of Ohio, western Pennsylvania and northern New York.

Hot fat is pumped in at one end—flows out the other, finished **LARD** of proper temperature, texture & consistency...



10,000 POUNDS PER HOUR

That's the rated capacity for this fully developed, tried and proved Votator lard processing unit only 8' 10" wide and 9' 5 1/2" long.



5000 POUNDS PER HOUR

That's the rated capacity for this fully developed, tried and proved Votator lard processing unit only 7' 4" wide and 8' 10" long.

3000 POUNDS PER HOUR

And that's the rated capacity of still another Votator lard processing unit, only 5' 2" wide and 6' 2" long.



... that, in a nutshell, is why leading packers have converted to VOTATOR lard processing apparatus.

It saves time and floor space (money!) because chilling and plasticizing are accomplished as a continuous flow of material. Huge volume is achieved in relation to size of the VOTATOR units.

It is completely closed, under complete mechanical control. Time and temperature cycles, aeration, and other factors are precisely regulated. "Weather" problems, waste and spoilage are eliminated.

At reduced cost, it assures the white, smooth, creamy uniform lard people ask for by brand name.

THE GIRDLER CORPORATION

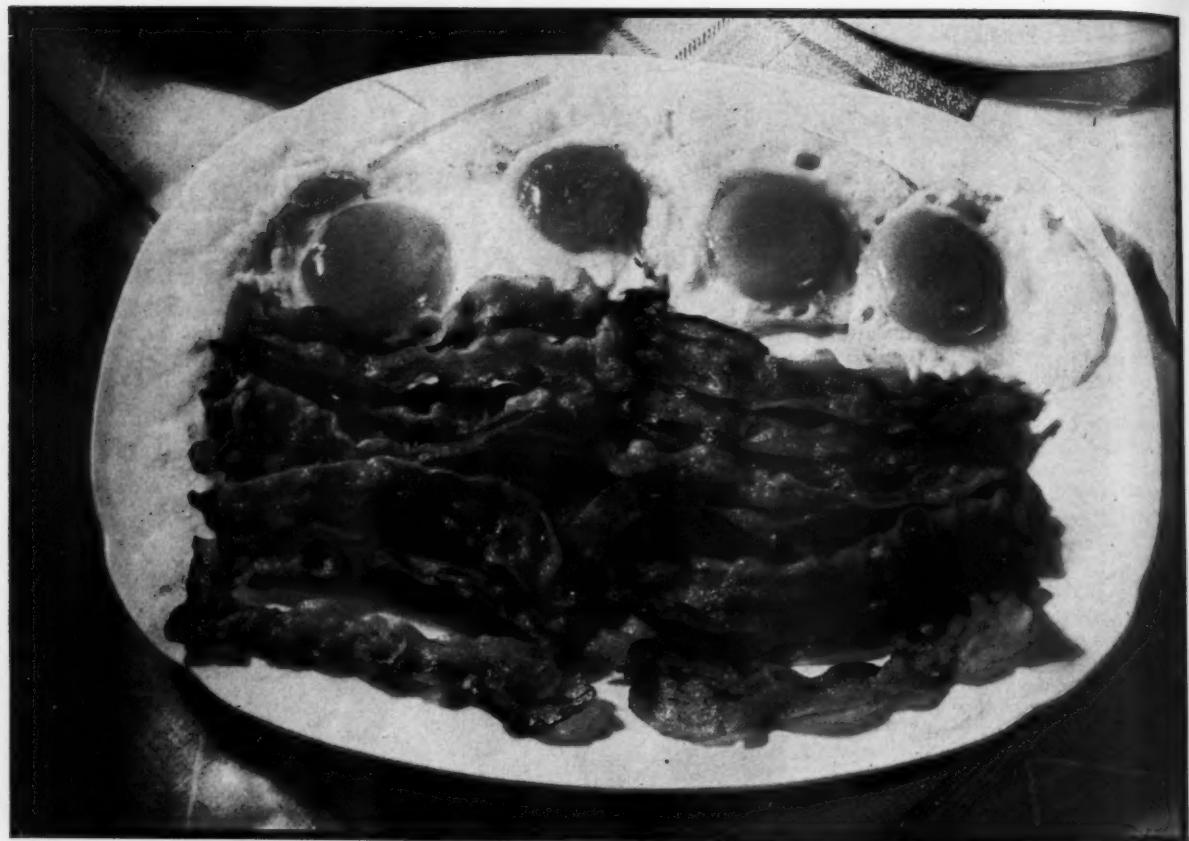
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LARD PROCESSING APPARATUS



There's EXTRA PROFIT waiting for you on America's breakfast table

Bacon and ham—these are America's favorite breakfast meats! They wake up appetites and help to start the day right. If they have the right lip-smacking goodness they build extra sales. And as surely as they are made with Fearn cures and specialty materials they'll have the quality and flavor that builds business. If you want to offer your trade really delicious ham, bacon or cured meats, with the same delicious flavor from end to end, product that is mild and delightful and yet produced under fast production schedules, there are special Fearn materials to help you. Regular Fearn cures give uniform delicate flavor and dependable curing action that insure fine results. Special Fearn cures give all the advantages of regular cures, with added flavor building power. All Fearn cures are outstandingly uniform, work quickly and dependably, help your curing and smoking foremen develop their skill to the utmost. If you want to build extra demand and profits, get the details!



fearn's
protein flavor builders are business builders

Up and down the MEAT TRAIL

Swift Kansas City Plant to Receive High Safety Award

The Kansas City, Kans. plant of Swift & Company will hold a presentation ceremony Wednesday night, January 28 at Memorial Hall there at which time it will receive the Distinguished Service for Safety Award of the National Safety Council. All employees and their families are invited to attend and it is expected that 4,000 guests including many industrial and civic leaders and representatives of other major packers in Kansas City will be present.

R. L. Owen, who is in charge of industrial relations for the Swift Kansas City plant, will serve as master of ceremonies. Speakers are John Holmes, president of Swift & Company, and E. W. Phelps, general manager of the Swift plant in Kansas City. Presentation of the award—the highest award given by the National Safety Council and the first to be given in the meat packing industry—will be made by Sidney J. Williams, assistant to the president, National Safety Council.

Wm. E. Russell, Head of Russell Packing Co., Dies

W. E. Russell, 49, president of the Russell Packing Co. and of the Peerless Packing Co., both of Chicago, died early this week. He had been ill for more than six months. Mr. Russell bought the Russell Packing Co. in 1940 and had served as its president since that time. Before that he was owner and president of the Drovers' Packing Co., Chicago, for about 20 years. Previous to that he had been in the livestock business in the Chicago yards and had worked for various commission firms. He was well known in Chicago to the meat packing industry.

He is survived by his wife, Lillian and three children, William Russell, jr., who for the past six months since his graduation from college has been working at the Russell Packing Co. in various capacities to learn the business, and Patrick and Mary.

Hattiesburg Firm Expanding

Expansion and remodeling under way at the Beasley Packing Co., Hattiesburg, Miss., is expected to be completed soon. The new construction and additional machinery which will be installed, representing an investment of \$500,000, will enable the plant to handle 1,000 cattle and hogs weekly when full production is reached about the first of March. Erwin Mack Beasley, president, took over the plant in December 1946. Since that time capacity has been increased to about 400 head of cattle and hogs a week.



PACKER FLIER

Harold S. ("Ace") Melcher, right, president of the Royal Meat Products Co., Kansas City, Mo., and Jack M. Miller, vice president, entering their four-place Beechcraft Bonanza for a business flight to their subsidiary, Trenton Foods, Inc., at Trenton, Mo. The plane is also used in calling on customers throughout the United States.

Personalities and Events of the Week

- Ben W. Campton, president, Meat Packers, Inc., Los Angeles, was one of the guests of honor at the cornerstone laying for a new \$125,000 headquarters building of Arrowhead Council, United Commercial Travelers of America, at San Bernardino, Calif., recently. Campton is a past councilor of the group and while living at San Bernardino he originated the idea of establishing a UCTA council there. He was branch manager of the Cudahy Packing Co. at San Bernardino.
- A. F. Hunt, vice president and director of Swift & Company, is general chairman of a campaign to raise \$500,000 for Provident Hospital and nurses training school in Chicago.
- The North Star Packing Co., Paris, Tex., has recently added a new rendering department and warehouse and is now marketing products under a new label, "Plantation Brand." Owned and operated by L. C. Glasscock and his son, J. C. Glasscock, the North Star firm was opened in July 1946 in a \$50,000 plant. Approximately 30 head of cattle and 40 to 50 head of hogs are slaughtered daily.
- W. R. Sinclair, president of Kingan & Co., Indianapolis, has announced the election of Herman C. Krannert, president of the Inland Container Corporation, to the Kingan board of directors, to fill the unexpired term of Frank T. Lewis, who died December 7.
- Estates left by the late George A. Hormel, founder of Geo. A. Hormel & Co., Austin, Minn., and his wife, Lillian, were designated principally for the benefit of the welfare work they undertook during their lifetimes, it was revealed last week when their wills were filed for probate in superior court.
- Edward H. Sears, 96, of Buffalo, N. Y., died recently after an illness of six months. He had been manager of the Consolidated Rendering Co., Albany,

Plans for Meat Industry Safety Contest Announced

R. A. Harschnek, chairman of the contest committee for the meat packing, tanning and leather industries section of the National Safety Council, and safety director for Swift & Company, Chicago, announced late this week that the committee will soon send members proposed plans for the meat industry's safety contest. Under the tentative plans, the industry will be divided into the following sections: slaughtering and meat packing, processing and manufacturing, branch house and produce operations. If a sufficient number of entries are registered in any division to warrant it, a further breakdown by number of employees of the participating companies will be made.

Under the proposed plans trophies will be awarded winners in each section and certificates given to second and third place winners. In the event perfect non-accident records are made, trophies will be awarded instead of certificates. If accepted by the industry, the contest will be started July 1.

N. Y., and was with the company for 42 years before he retired.

- Philip Jonap, exporting and importing firm of Minneapolis, Minn., is expanding its activities. The company recently announced that beef and gravy in 24/20 oz. cans and packed for export is available for immediate delivery. The product, which is made in Mexico, chiefly in American owned plants, contains 90 per cent beef, tomato puree, salt and flavoring. Jonap plans to have a special label designed for this product in the near future.
- Matthew J. Gorey, manager of industrial relations of the United Dressed Beef Co. of New York, subsidiary of Swift & Company, died recently after a brief illness. He was 63 years of age.
- T. Frank Matthews, a former vice president of Canada Packers Ltd., Toronto, died recently at the age of 78.

From 1894 to 1911 he was secretary of the George Matthews Co. Ltd., and later secretary of Matthews-Blackwell Ltd. In 1919 he became president and managing director of Canadian Packing Co. and in 1927, at the time of the Canada Packers amalgamation, was named a vice president.

• The Sieck Packing Co., Riverside, Calif., has an enlargement program under way involving substantial expansion of production facilities and increase in the beef cooler capacity. Henry Sieck is president of the firm.

• J. C. Wood & Co., Chicago brokerage firm, has announced that Robert Burrows, formerly junior partner, has become senior partner and William F. Richmond, who has been with the firm for a number of years, has become junior partner. These changes came as a result of the death last November of John C. Wood, senior partner and founder of the company.

• The Doudna Packing Co. which has been under construction at Columbus Junction, Ia., will be opened for operation the last of this month. The company is owned by Vern Doudna. Joe Doudna will be plant manager and Russell Doudna will be in charge of distribution. The plant will be equipped for hog slaughtering, curing and lard rendering.

• Martin Packing Co., Newark, N. Y., has recently cleared another shipment of Argentine Corned Beef in institutional and consumer size cans. According to Morris B. Mandelbaum, head of the firm, this product is one of the best canned meat values offered at this time.

• Floyd A. Combs, 62, a former wholesale meat dealer in Columbus, O., for many years, died recently.

• Approximately 300 persons attended the third postwar dinner-dance of the Meat Trade Institute, New York city, held in the north ballroom of the Hotel Astor, January 11. Dinner committee included Henry Wiebke, Jr., Hugo & Wiebke, Inc., chairman; Arthur S. Davis, E. Greenebaum Co.; Louis Kast, Henry Kast, Inc.; Andrew Deile, Herman Deile, Inc., and Ferdinand Schaller, Schaller & Weber, Inc.

• A recent explosion of a boiler at the Swift & Company plant in San Antonio, Tex., unroofed a building and blew out windows in a number of offices in the yards. One employee was injured.

• Walter S. Stern, president of H. Elkan & Co., hide and pelt dealers and importers with offices in New York, Chicago, Boston, Philadelphia and Buenos Aires, is one of three new members elected to the board of governors of Commodity Exchange, Inc. He has been associated with H. Elkan & Co. for 40 years and has been president of the firm for more than 20 years.

• The Burton Packing Co., Flint, Mich., was recently damaged by fire. Losses, estimated at \$5,000, were covered by insurance.

• A building permit has been issued for the construction of eight smokehouses at the plant of the Vernon Meat and



OSCAR MAYER REPRODUCES OIL PAINTING FOR CHRISTMAS GREETING

An unusual Christmas card of letter-size proportions which features a 7 by 9 in. lithographed reproduction of an original oil entitled "Harvest Time" was sent to 19,000 friends and customers of Oscar Mayer & Co., Madison and Prairie du Chien, Wis., and Chicago. The painting, by Lois Ireland, won high honors at a recent exhibit of the state's rural artists and was particularly admired by the late John Steuart Curry. It is reproduced by four-color process on a French fold card of rough-finish white offset stock.

Provision Co., 3137 E. Vernon ave., Vernon, Calif., to cost \$11,000.

• The Canton (Mo.) Locker Co., has announced the opening of a slaughterhouse with facilities for curing and processing and lard rendering. George McIntosh is manager of the plant.

• Homer Askell, president of the Allen Hotel Supply Co., Los Angeles, died January 14 after an illness of two weeks.

• Work is expected to get under way soon on a meat packing plant in Marmarth, N. D. Carl Schmidt is the president of the corporation which is building the plant, to be known as the Rancher's Abattoir.

• A meat packing plant which is being erected near Clackamas, Ore., five miles south of Portland, by the Oregon Livestock Cooperative, is expected to be in operation by early fall, according to J. K. Kassner, manager. The plant, which will be owned by farmers, will have an annual slaughtering capacity of 60,000 head.

• The resignation of Thomas F. Ryan as hide inspector-in-chief of Commodity Exchange, Inc., has been announced by exchange officials. His successor has not yet been determined, the announcement said.

• Daniel Koss, secretary-treasurer of the Standard Casing Co., Inc., New York manufacturer and distributor of

sausage machinery, casings and other meat industry supplies, has announced the birth of a son, Michael Leonard, January 11.

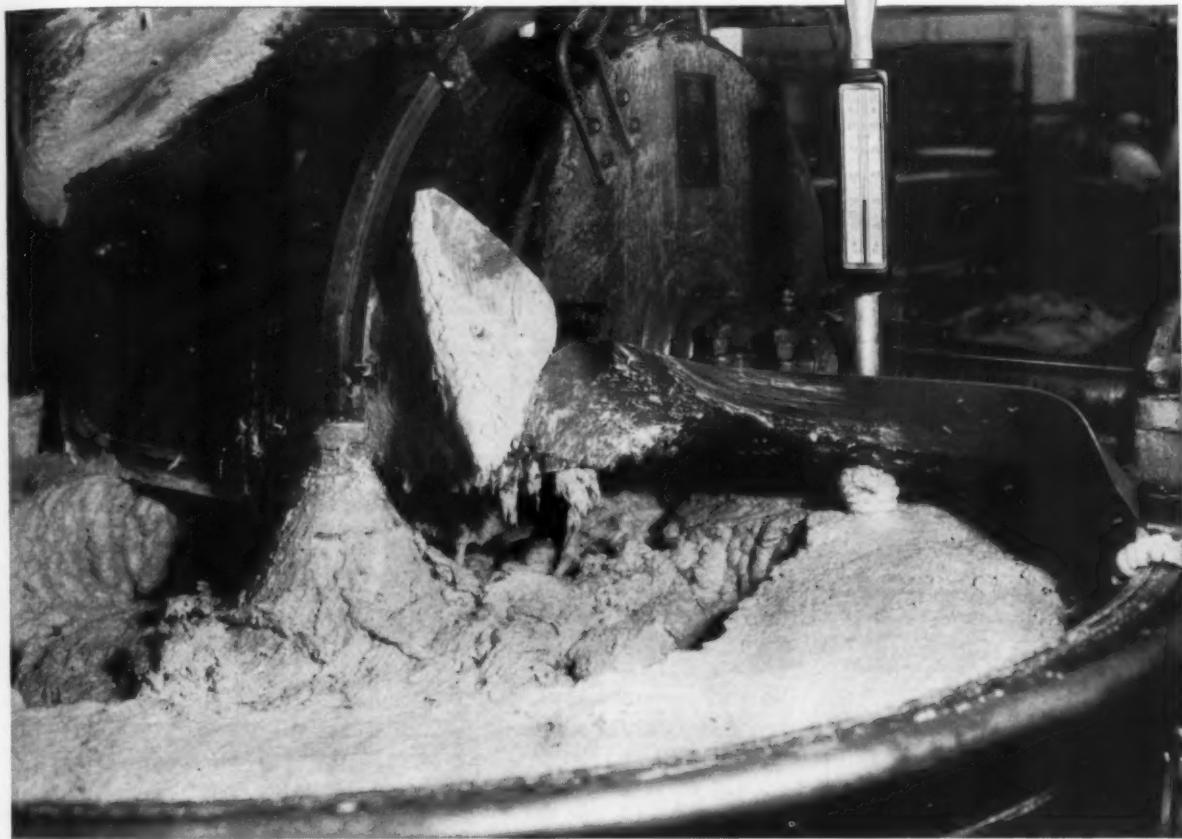
• A group of students from Iowa State college at Ames, members of the school's meat judging squad, visited the Ottumwa, Ia. plant of John Morrell & Co. to get experience and do field work for their course. Students from South Dakota State college at Brookings made a similar visit to the Sioux Fall, S. D. Morrell plant, and the Kansas State college meat judging team were guests at the Topeka, Kans. Morrell plant.

• A bill that would require meat inspection in 1,500 unsupervised slaughterhouses in New York state has been introduced in the state legislature. Under the proposed legislation the state department of agriculture would be required to establish a statewide self-supporting meat inspection system that would set up standards to be met by local inspection services. Senator Thomas C. Desmond, who introduced the measure, said that only 28 slaughterhouses in the state were federally inspected and that only 100 were inspected by municipal authorities, the latter inspections often far below effective standards.

• Joe Maguire has been appointed manager of the canned foods operations of Canada Packers Ltd., Peterborough, Ont., Canada.

MEAT + HEAT = MUSH

But not with this Taylor Thermometer!



YOUR Silent Meat Cutters generate heat when they're cutting the meat. And this heat has a tendency to "mush" the product and rob you of the top quality you try so hard to protect. But you can prevent this from happening! Use a Taylor Industrial Thermometer to tell your operators when to add shaved ice to keep the meat at the proper temperature (about 50 degrees).

A 14" stainless steel stem extends the bulb to the point where it responds quickly to every temperature variation. Three times easier to read than ordinary thermometers because the patented Binoc (pronounced Bu-no-c) tubing offers a wider angle of vision.

How to install: Thermometer can be conveniently mounted to the cross member. For best results drill a hole through the cross member and either weld or thread a short piece of pipe through this hole to hold the thermometer. Pipes should be long enough to adequately immerse the thermometer bulb and at the same time place the scale in an easily readable position.

Let this thermometer help you keep product quality up. Write today for full details, or ask your local Taylor office for Taylor Handled Thermometer No. 19EA234 with 30° to 90° F. range. Taylor Instrument Companies, Rochester, N. Y., and Toronto, Canada. *Instruments for indicating, recording, and controlling temperature, pressure, humidity, flow and liquid level.*

Taylor Instruments
— MEAN —
ACCURACY FIRST

IN HOME AND INDUSTRY

for SAUSAGES that SELL on SIGHT



Fine pork sausages
deserve Wilson's fine
natural casings.

Use WILSON'S NATURAL CASINGS



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Plants, Branches or Agents in Principal Cities
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NEVERFAIL

...for
taste-tempting
HAM
FLAVOR



"The Man You Know"

Pre-Seasoning

3-DAY HAM CURE

It's the good, old-fashioned, full-bodied ham flavor that your customers want. That's what NEVERFAIL gives you. For extra goodness, NEVERFAIL imparts to the ham a distinctive, aromatic fragrance . . . because it *pre-seasons* as it cures. In addition, the NEVERFAIL 3-Day Ham Cure always produces an appetizing, eye-catching pink color . . . mouth-melting tenderness . . . and a texture that's moist but never soggy. Write today for complete information.

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6815 SOUTH ASHLAND AVENUE • CHICAGO 36, ILLINOIS

Plant: 6819-27 South Ashland Avenue

IN CANADA: H. J. MAYER & SONS CO. (Canada) Limited, WINDSOR, ONTARIO

New Trade Literature

Food Processing Equipment (NL 458): Standard stainless steel mixing, storage, heating and cooling equipment are described in a new brochure. Pictures, diagrams and text relating to steel jacketed kettles, emulsifiers, heavy duty mixers and other food processing equipment are included.—The Pfaudler Co.

Packaging Devices (NL 459): Construction and engineering details, sizes and specifications and uses of a new steel strapping tool and steel strappings are contained in this two-color folder. Various applications of the device, particularly in packing small shipments, are pictured.—Gerrard Steel Strapping Co.

Truck Operators Guide (NL 460): Featured in this new handbook is a discussion of factors which can be controlled to get the most service out of truck tires. These factors include overloading and uneven distribution; a simple formula for analyzing loads is furnished. The brochure also offers suggestions for control of air pressures, matching and spacing of duals, mechanical irregularities and tire inspection.—B. F. Goodrich Co.

Cold Storage Doors (NL 461): Revised (reduced) price lists inserts for the company's catalogue have been issued by the manufacturer. Included are new pricing data on cold storage doors, cork covering for pipe lines, refrigeration plant accessories and supplies, etc.—York Corporation.

Tilting Agitator Kettles (NL 462): Improvements in construction of super-jacketed agitator kettles—a redesigned kettle edge and a new flush type plug valve—are featured in this four-page bulletin. The units described are illustrated and applications listed. The company has issued a bulletin on corrosion-resistant coil tanks for mixing brines, syrups, etc. Specifications and dimensions are listed.—Lee Metal Products Co., Inc.

Industrial Floats (NL 463): The manufacturer has a new issue of its catalogue ready for distribution. The bulletin describes in detail a complete line of copper, steel, monel and stainless steel industrial floats. Engineering data and construction features are given.—Chicago Float Works, Inc.

Standardized Conveyors (NL 464): A two-page folder lists applications, construction features, operating data, specifications and dimensions of a new line of standardized, flexible belt conveyors. A photograph of a typical installation is included.—Coburn-Foster Conveyor Co., Inc.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (1-24-48).

Nos.

Name

City

Street

Wilson Annual Report

(Continued from page 9.)

stock, and quarterly dividends aggregating 90c per share were paid during the year on the common stock.

In line with the retirement provision of the company's \$4.25 cumulative preferred stock, Wilson retired during the year 5,000 shares of its preferred stock. It also retired \$1,139,000 of its first mortgage bonds through the operation of the sinking fund.

Discussing present meat prices, Mr. Wilson declared that many misleading statements are being made about why meat prices are high. "First, profits of the meat packing industry are always too small to affect materially the price of meat," he said. "Second, meat prices are established at the consumer level where the sensitive economic forces of supply and demand come together. Since the supply of meat is large the price can be high only because consumers have and will spend more money for meat."

Exploding the idea that meat prices are the key to inflation Mr. Wilson said that "if meat prices are high, it is a

consequence of inflation, not a cause of inflation. Meat accounts for only one eighth of the cost of living of the average worker." He pointed out that earnings of factory workers at the end of 1947 were more than double what they were in 1939 and that the total consumer buying power in the country, which takes into account both the level of wages and the number of people working was 2.6 times that of 1939.

"Proposals to combat inflation by imposing price ceilings and rationing on livestock and meat would be as futile as 'sweeping back the tides with a broom.' Price controls or rationing would immediately revive the black market with all its evils, instead of arresting inflation. The present availability of meat of all grades and kinds in the open market throughout the United States would promptly be replaced by a meat famine in legitimate trade channels and especially in large consuming centers."

Consolidated statement of income and earned surplus of Wilson & Co., Inc. and its domestic and foreign subsidiaries for the fiscal year ended November 1, 1947, follows.

Consolidated Statement of Income and Earned Surplus Fiscal Year Ended November 1, 1947 (53 Weeks)

Net sales and operating revenues.....	\$738,203,912
Dividends and interest on securities and miscellaneous other income.....	242,154
Less:	
Cost of goods sold, including provision for replacement of "last-in, first-out" inventories, but excluding items below.....	862,444,160
Selling, general and administrative expenses.....	44,581,772
Depreciation.....	2,427,523
Taxes (other than on income).....	4,461,525
Interest and amortization of debt discount and expense on First Mortgage 3% Bonds.....	535,432
Other interest.....	184,159
Premium on First Mortgage 3% Bonds purchased for sinking fund.....	11,390
Loss on sale of properties.....	165,963
Miscellaneous income deductions.....	16,292
Minority interest in net income of subsidiaries.....	69,027
Provision for taxes payable on income.....	
Federal income tax.....	\$10,826,670
Foreign income taxes.....	498,330
Less—Estimated reduction in prior years' federal income taxes arising from replacement of "last-in, first-out" inventories.....	\$11,325,000
Net Income for the Year.....	8,190,000
Less—Earnings appropriated as a reserve for future inventory price decline.....	\$ 15,448,823
Balance of Net Income Added to Earned Surplus.....	\$ 12,448,823
Earned Surplus at October 26, 1946.....	32,619,343
Deduct:	
Retroactive adjustment of "last-in, first-out" method of inventory valuation.....	\$ 2,411,023
Dividends paid in cash—	
On \$4.25 preferred stock (\$4.25 per share).....	1,017,429
On common stock (90c per share).....	1,904,738
Excess of cost over recorded value of preferred stock retired.....	74,838
Earned surplus at November 1, 1947.....	\$ 39,660,138

YOU CAN AVOID EXCESS GRINDER PLATE EXPENSE

By Using C.D. TRIUMPH PLATES

Guaranteed for FIVE FULL YEARS against regrinding and resurfacing expense!



C.D. TRIUMPH PLATES

give you advantages and cost-cutting features that no other plate can offer you. They can be used on both sides and can be reversed to give you the effect of two plates for the price of one. They wear longer. They cut more meat and cut it better. They eliminate unnecessary expenses of regrinding and replacement.

C.D. TRIUMPH PLATES

have proven their superiority in all the large meat packing and sausage plants, and in thousands of smaller plants all over the United States and foreign countries. Available in all sizes for all makes of grinders. They are known the world over for their superiority.

FREE! Write for your copy of "Sausage Grinding Pointers" — must reading for every sausage manufacturer!



THE SPECIALTY MFRS. SALES CO.

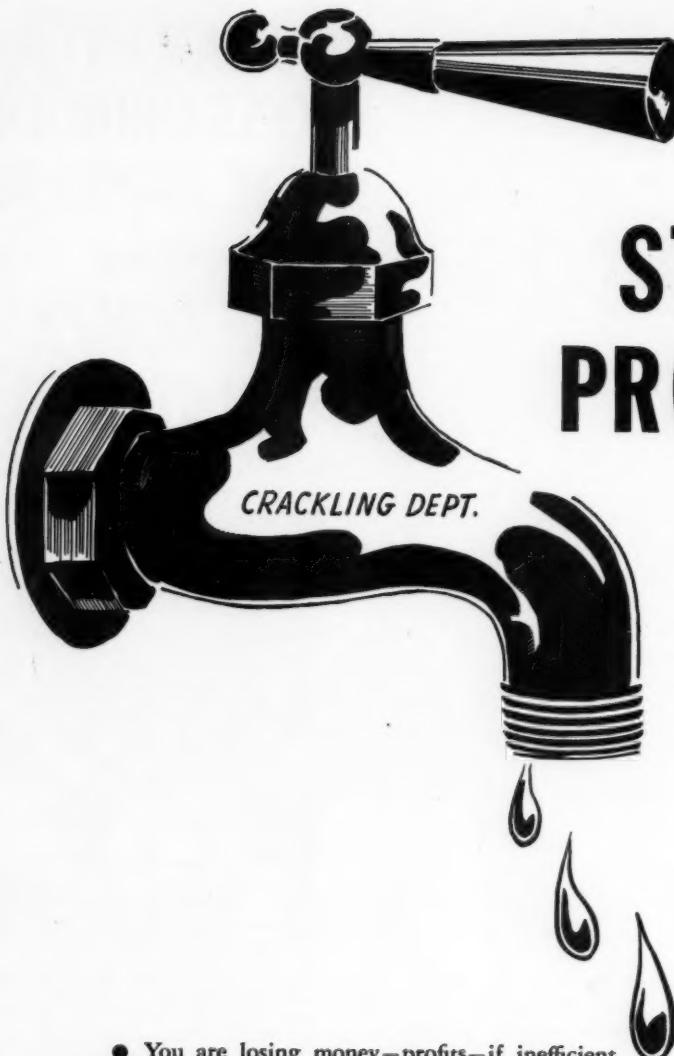
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Tufedge
BEEF CLOTHING
BEG. U. S. PAT. OFF
LOOK FOR THE BLUE STRIPE

LIBERTY BEEF SHROUDS, HAM STOCKINETTES, BEEF BAGS, ETC.

THE CLEVELAND COTTON PRODUCTS CO.
CLEVELAND, OHIO



STOP THAT PROFIT LEAK!

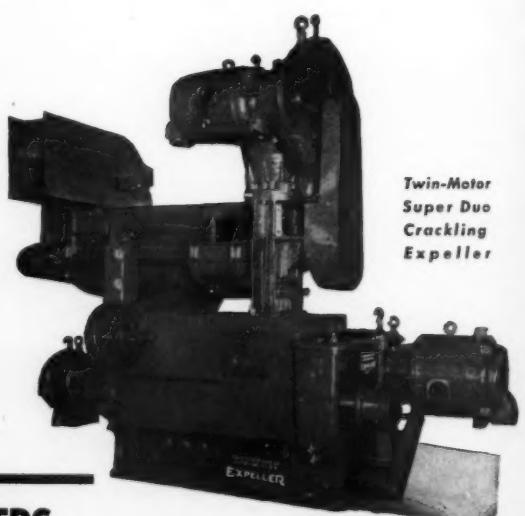
- You are losing money—profits—if inefficient pressing equipment in your plant is turning out high-fat cracklings. Why not stop that profit leak with equipment that removes such extra fat? When left in the cracklings that fat doesn't bring you a cent on a per-unit-protein basis. But taken out and sold separately, it brings you a good price and adds to profits.

Anderson Crackling Expellers* are the best machines on the market for pressing cracklings. Preferred by plants all over the country, these efficient, high production Expellers take fats out of the cracklings and put them in the profit column. Let us tell you more about Expellers and what they can do for you.

THE V. D. ANDERSON COMPANY
1965 West 96th Street • Cleveland 2, Ohio

Only ANDERSON makes EXPELLERS

*Exclusive Trade Mark registered in U. S. Patent Office
and in foreign countries.



Possible Tax Savings

(Continued from page 12.)

business. Many taxpayers hold worthless accounts indefinitely when they could reduce tax payments by writing them off. If you collect on such write-offs in later years, include the payments with gross income. Be sure to deduct for a bad debt in the year it was determined to be worthless, otherwise it will not be allowed.

13: There are two types of assets recognized for income tax purposes: (a) business assets, or all depreciable assets used in the operation of the business, buildings, fixtures, trucks, etc.; and, (b) capital assets not directly connected with business operations. Generally speaking the latter include securities, land and intangibles, such as patents and franchises. Gains on capital assets sold or exchanged, in effect, are subject to lower income tax rates than gains on business assets sold or exchanged, so try to construe profit, whenever permissible, as capital gains. Losses on capital assets sold or exchanged are subject to limitations of 50 to 66 2/3 per cent, whereas, business losses are deductible in full, so it is to the taxpayer's advantage to construe losses, whenever possible, as ordinary losses. Losses on capital assets abandoned are deductible in full the same as ordinary losses.

14: More than 50,000,000 words have been written into income tax law, regulations or rulings. This material frequently overlaps at certain points and a number of opportunities for economies may be open to the taxpayer who looks in the right places. In other words, some regulations can be interpreted for or against the taxpayer and in such a case it is permissible to take the favorable deductions or interpretations. As long as one does not conceal anything, there is no reflection cast upon the taxpayer for taking such a course of action.

15: The taxpayer may deduct non-business expenses paid or incurred during the taxable year for the production or collection of income, or for the management, conservation or maintenance of property held for the production of income. Depreciation on income-producing property, whether used in business or not, is deductible; in fact, any charge incurred in connection with the earning of taxable income may be deducted. Up to 1942, these deductions for non-business activities were not permitted although income from this source was taxable.

FEED CONSERVATION MEETING

Secretary Clinton P. Anderson has invited representative members of the meat packing, livestock and grain industries to meet with officials of the Department of Agriculture in Washington on January 27 and 28 to discuss grain conservation measures through voluntary industry agreements.

WOMEN WORKERS HAVE BETTER SAFETY RECORD

Women industrial workers are apparently more careful of their personal safety on the job than their male associates, according to results of a survey of 9,154 manufacturing establishments by the Women's Bureau of the U. S. Department of Labor and published in the January issue of *Occupational Hazards*, national safety magazine.

Of the 2,843,588 workers covered in the survey 29 per cent were females, but the women received only 15 per cent of the injuries. During the three-month period covered in the study approximately one woman in every 205 was injured. Comparable figures for men workers were one in every 85.

Not all of the better showing made by the women is due to greater alertness and safety consciousness by them over the men. The article states that the bureau believes that a major factor in the situation is that women generally are employed in less heavy or hazardous jobs in industry than men.

The survey data indicated that the chances of women suffering industrial injuries are greatest in the slaughtering and meat packing industry. Of the 11,000 women working in slaughtering and meat packing, 165, or one out of 67, were injured.

Among the 4,072 injuries to women, six, or .02 per cent, were fatalities. Those permanently disabled totalled 184, or 4.5 per cent. Comparable figures for men disclosed 85 fatalities and 884 permanent disabilities, or .4 per cent and 3.8 per cent, respectively.

Morrell Employe Report

(Continued from page 10.)

buy Morrell products and "boost" the company and its products.

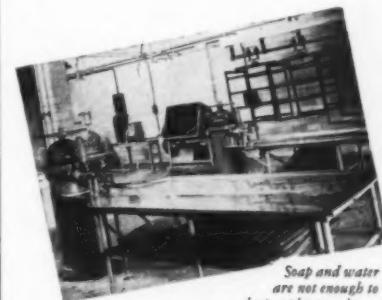
The Morrell profit and loss statement is entitled: "Money—what we received and what we did with it." The balance sheet is also simplified so that the average worker can understand it. For instance, assets are termed, "What we own"; liabilities are "What we owe," and capital, "What we are worth."

The breakdown of the income dollar is vividly portrayed in a colorful chart and the same page contains a graph, "The Payroll vs. Profits," which shows in a striking way how small profits are compared to expenditures for wages.

Another page, headed, "The Goal: Security," points out the sum which the company spent for the benefit of its employees and also contains a graph of wage rates vs. living costs which indicates that wages are up 73 per cent since January 1941 whereas living costs, according to Bureau of Labor statistics, have risen only 62 1/2 per cent. The report closes with a brief but convincing discussion on why profit is necessary to any business.

Copies of the booklet are available to anyone interested by writing to John Morrell & Co., Ottumwa, Ia.

How to Reduce Meat Spoilage Losses!



Soap and water are not enough to keep a plant sanitary.

Use — —

GRIFFITH'S ERA DO

Kills bacteria, yeast and mold.
Costs less than a dime a day

If you want a simple, safe, sure way to avoid costly meat spoilage—make it a "must" to use Erado every afternoon at clean-up time.

Applied according to directions, Erado definitely destroys the micro-organisms which cause meat to go bad. Thus, it will enable you to cut spoilage losses . . . and . . . step-up profits—for but a few cents a day.

Erado is widely used because—it is a highly efficient germ-killer that is easy to apply as a scrub or spray. Besides, it is non-poisonous, leaves no odor, will not corrode metal, and does not deteriorate. In addition, it is remarkably economical. Made in powder form, it is packed in 3/4-ounce envelopes—enough to make a strong 10-gallon solution.

Protect yourself against expensive spoilage losses—use Erado every afternoon. Order a supply TODAY.



Erado—one of the many products of Griffith's famous laboratories.

The GRIFFITH LABORATORIES, Inc.

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NEWARK, 5—37 Empire St.
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TORONTO, 2—115 George St.

INTRODUCING HERE IS THE **FIRST** 1-POUND LINERLESS SAUSAGE CARTON



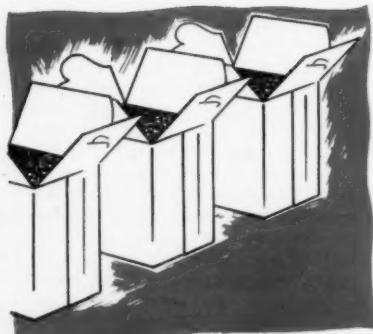
POSITIVE BRAND IDENTITY

Bulk sausage meats can now join the ranks of "bought-by-brand" products. Special printed designs identify your product, make better displays possible. Ideal for self-service.



EASY TO SET UP AND FILL

Square shape and rigid carton construction make it simple to set up and fill. Fills from standard stuffer equipment. Holds exactly one pound of meat level full.



PRODUCT PROTECTION

Made of laminated board, grease and moisture-proof, to prevent flavor and moisture loss. Opaque carton protects natural bloom of fresh sausage meats, retards discoloration from light rays.

MARATHON again leads the way with another major packaging improvement for the meat industry. The one-pound Linerless Sausage Carton combines brand identification, product protection and production efficiency with convenience for dealer and consumer.

"Brand name buying" of frankfurters has been established by Marathon's Kartridg-Pak banding. Now Marathon's new Linerless Sausage Carton brings *positive brand identity* to another profitable, but long neglected meat product—bulk sausage!

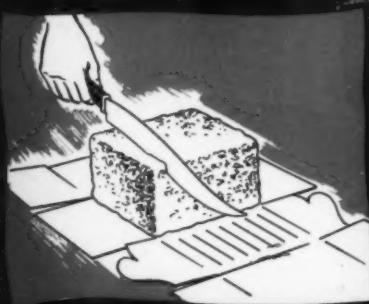


SIZED TO SUIT DEMAND

This one-pound, square package fills the demand for a small, easy to handle, easy to identify package, suitable for sale in self-service or straight service type food markets.

NEW!

LINERLESS SAUSAGE CARTON



CONSUMER CONVENIENCE

The Marathon Linerless is a consumer pleaser. Hinged, notched, tear flap opens easily. Open carton lies flat, is score-marked for eight patty slices, reclases for handy refrigerator storage of unused portions.

For complete information contact
your Marathon sales representative
or write direct to Marathon
Corporation, Menasha, Wisconsin.

MARATHON





Loaves don't linger in SYLVANIA® CASINGS

LOAVES really get a move on when packed in Sylvania Casings. Their appetizing appearance attracts the customers' eyes . . . their freshness and sanitary qualities build repeat sales. You can depend on Sylvania Casings to keep loaves in tip-top condition . . . minimize shrinkage and loss of weight. Your retail customers find them easier to handle . . . give them a featured spot in the display case.

Remember, Sylvania Casings make it possible for you to keep your name on your product even after it's partially sold.



SYLVANIA DIVISION AMERICAN VISCOSA CORPORATION

Manufacturers of cellophane and other cellulose products since 1929
 Plant: Fredericksburg, Virginia ★ General Sales Office: 305 E. 34th St., New York 1, N. Y.
 Casings Division: 111 North Canal Street, Chicago 6, Illinois
 Distributor for Canada: Victoria Paper & Twine Co., Ltd., Toronto



NEW EQUIPMENT and Supplies

COOKING BASKETS

Availability of stainless steel perforated cooking baskets equipped with hinged trap doors on the bottom for ease in emptying and hinged stainless loops on the top for lifting has been announced by Lee Metal Products Co., Philipsburg, Pa. The baskets are for use in food processing operations where it is necessary to separate liquid from solids after cooking. The baskets are said to be completely sanitary and easily cleaned.

Constructed of heavy steel perforated with $\frac{1}{16}$ -in. holes on $\frac{3}{8}$ -in. centers, allowing free circulation of the liquid through the solids, the baskets are centered in the kettle by resting ears that fit over the outside of the kettle rim so as to leave a 2-in. space between basket and kettle. Sizes of 40, 60, 80, 100, 125 and 150 gals. are standard, but baskets can be made to fit any type of kettle.

DRUM HANDLING DEVICE

For safe handling of drums which must be moved singly or in the upright position to prevent spillage, Clark Tractor division of Clark Equipment Co., Battle Creek, Mich., has recently perfected a new clamping device which can be added to any of the company's truck models. The clamp is self-adjusting for diameters from $21\frac{1}{2}$ to 24 in. and employs a star cam permitting the operator to release the drum without dismounting. Clamping over the chime, the device is claimed to grip securely throughout transportation and carries up to 700 lbs. The new clamp

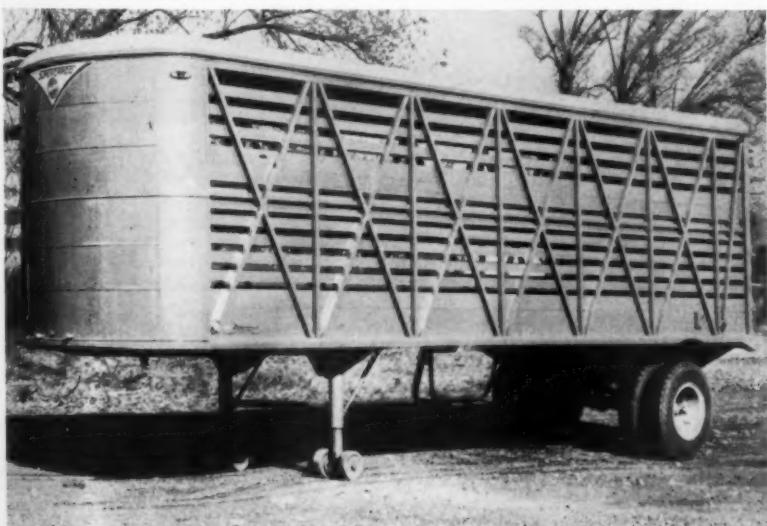
may also be used on trucks equipped with crane, swinging boom or special fork extension attachments.

IMPROVED STOCK VAN

American Bantam Car Co., Butler, Pa., has started production of an improved type livestock van featuring the Supercargo "bridge-truss" construction that is said to enable greater payloads. The sides and front ends of the trailer body are fabricated of 2 in. welded steel tubing with reinforced rub rails and corner posts. Such construction eliminates the need for heavy underframing, thereby providing greater cargo weight capacity.

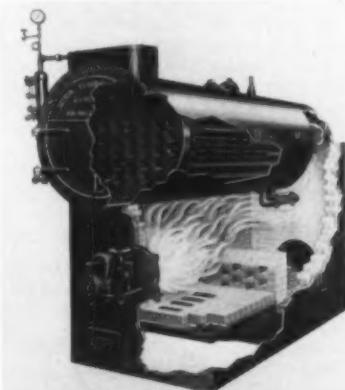
As in all models of the firm's line, the livestock van's under-carriage is built with "quadri-point" spring suspension and spring steel torque arms. In this design, the extra long main springs are fastened to the axle by rubber-mounted journals and remain free to carry the payload because the torque stabilizer arms absorb the stress of braking torque. This is said to be an important improvement since the front and rear spring suspension points remain equally loaded even under the shifting weight of a live cargo and minimize sidesway and road bounce.

Interior of the van has been standardized to conform with the latest ideas of the stock-hauling trade. Front of the van is a solid sheet steel panel. Hardwood slats are installed on the inner side of the steel "bridge truss" frame. Manure boards on double steel channel deck rails provide for double-decking of small animals. Four ventilators are installed in the front end.



DUAL-FIRED GENERATOR

The C. H. Dutton Co., Kalamazoo, Mich., is building a new type of package boiler called the Dutton economist dual-fired steam generator that is said to



eliminate costly shutdowns from present fuel shortages and assure low cost steam in future years by providing conversion to an alternate fuel overnight. The new unit is shipped with either a gas or oil burner, and grates for coal firing. There is no loss of efficiency when shifting from one type of fuel to another, the maker states. The change is made by removing the bricking and insulation from the top of the grates when changing to a non-solid fuel. The unit is available for use with all three major non-solid fuels, light oil, heavy oil or gas, and for firing solid fuel either by hand or stoker.

The manufacturer points out that a convertible boiler not only offers a method of alleviating present shortages but also provides protection against the lack of availability or prohibitively high price of any fuel in the future. This means that a whole new steam plant need not be bought should one particular fuel become unavailable or too high priced. It is also emphasized that the generator is not a makeshift, emergency boiler but is a highly efficient steam generator that has been engineered to use any one of several fuels with an efficiency comparable to any boiler now on the market.

The generator is an automatic package steam generator of the well-known and thoroughly proved HRT type. It has a full length refractory lined fire box that consumes all the fuel before it reaches the tubes and produces an incandescent firing chamber. As a result, tube life is lengthened because flame does not touch the tubes and fuel is burned more completely and efficiently. It is shipped completely bricked up and insulated, ready to fire.

AMI PROVISION STOCKS

Pork meats and fats in packers' inventories on January 17 totaled 591,600,000 lbs., according to the report on provisions stocks by the American Meat Institute. This compares with 501,700,000 lbs. three weeks earlier, and 360,300,000 lbs. on the corresponding date a year ago. The 1939-41 average for the comparable date was 663,400,000 lbs.

The total of pork meats alone at 450,300,000 lbs. was about 20 per cent larger than the 375,100,000 lbs. on December 27 and 88 per cent larger than the 239,500,000 a year ago.

Lard stocks at 137,400,000 lbs. were 11 per cent higher than the 123,400,000 lbs. three weeks earlier, and 18 per cent larger than the 116,200,000 lbs. on the comparable date a year ago. The 1939-41 average for lard stocks for the corresponding date was 171,700,000 lbs. Stocks of rendered pork fat at 3,900,000 lbs. were up 22 per cent from the 3,200,000 lbs. of three weeks earlier, but 15 per cent smaller than the 4,600,000 lbs. on the same date in 1947.

Most DS cured items increased in volume during the three weeks preceding the AMI report. The total of DS cured items increased 10 per cent to 32,900,000 lbs., compared with 29,800,000 lbs. three weeks earlier. The total of SP and DC cured items increased 4 per cent to 156,000,000 lbs. from the 150,400,000 lbs. reported three weeks before but was up 30 per cent from the 119,900,000 lbs. in store the same date a year earlier.

Provision stocks as of January 17, 1948, as reported to the American Meat Institute by a number of representative companies, are shown in the table that follows. Because the firms reporting are not always the same from period to period (although comparisons are always made between identical groups) the table shows January 17 stocks as percentages of the holdings three weeks earlier and last year.

AMERICAN MEAT INSTITUTE PROVISION STOCKS REPORT

	Jan. 17 stocks as Percentages of Inventories on Com-	Dec. Jan. par- 1947 1947 1939-41	
		27.	18.
D. S. PRODUCT	1947	1947	av.
Bellies (Cured)	120	96	..
Fat backs (Cured)	94	62	..
Other D. S. Meats (Cured)	115	122	..
TOT. D. S. CURED ITEMS	110	85	..
TOT. FROZ. FOR D. S. Cure	100	83	..
S. P. & D. C. PRODUCT			
Hams, Sweet Pickle Cured			
Regular	104	80	9
Skinned	112	154	78
All S. P. Hams	112	149	60
Hams, Frozen-for-Cure			
Regular	22	40	2
Skinned	128	449	174
All frozen-for-cure hams	126	436	134
Picnics			
Sweet pickle cured	115	191	61
Frozen-for-cure	129	470	96
Bellies, S. P. and D. C.			
Sweet pickle cured	97	110	121
Frozen-for-cure	162	316	98
Other items			
Sweet pickle cured	98	159	62
Frozen-for-cure	145	312	94
TOT. S. P. & D. C. CURED	104	130	79
TOT. S. P. & D. C. FROZEN	142	367	109
BARRELED PORK	155	81	21
FRESH FROZEN			
Loin, shoulders, butts and spareribs	118	325	182
All others	124	223	154
Total	120	276	140
TOT. ALL PORK MEATS	120	188	92
RENDERED PORK FAT	122	85	..
LARD	111	118	80

*Included with lard.

Price Control Proposal

(Continued from page 9.)

mand the free play of the market will itself control prices. They argue that intelligently administered, rationing will assure prices high enough to bring out heavy supply, yet lower than result from limitless demand on temporary short supply. In addition the available supply will be more broadly distributed.

The bill does not provide for the actual initiation of allocation or rationing. Before that can take place the President must submit his program to Congress together with a report in the form prescribed in Section 6A of Public Law 395 of the 80th Congress, commonly known as the "Anti-Inflation Bill."

The administration of this Act is placed with the Department of Agriculture and only the Secretary may exercise the powers, authority and discretion so delegated as a part of the administration of that Department.

FINANCIAL NOTES

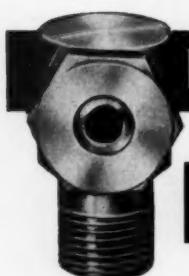
Wilson & Co., Inc., has announced a special dividend of \$1.00 a share on its common stock, payable February 10 to stockholders of record January 30.

GEO. A. Hormel & Co. has declared a dividend of 62 1/4 on its common stock, payable, February 16 to stockholders of record January 24 and a dividend of \$1.50 on its preferred stock, payable February 16.

The most popular

Brine Spray Nozzle

in America



BINKS "ROTOJET"

There are more Binks Rotojet brine spray nozzles in use today for packing house refrigeration than all other makes combined. Working with the meat packing industry, Binks engineers developed the first nozzles ever used in this country for a brine spray refrigeration system. Through constant engineering research and development this leadership has been maintained through the years. Today, Binks Rotojet nozzles are standard in the industry.

Precision made in a complete range of sizes and types, Binks Rotojet brine spray nozzles are designed on the side-inlet, whirl-chamber principle for correct breakup of brine. Bodies and removable tips are machined from high quality bar stock brass. Heavy metal sections insure long life. Rotojet nozzles have no vanes or obstructions to block the flow . . . all internal passages are smoothly rounded, making them practically clog-proof.

When installed as recommended by Binks engineers, Rotojet nozzles assure maximum efficiency in fast-chilling trouble-free brine spray operation.

Write for literature describing
Binks Rotojet Brine Spray Nozzles

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OFFICES IN ALL
PRINCIPAL CITIES

MARKET SUMMARY

Hogs—Pork—Lamb

HOGS

Chicago hog market this week: Top down 50c but average off \$1.00; other markets 75c to \$1.50 lower.

	Thurs.	Last wk.
Chicago, top	\$28.00	\$28.50
4 day avg.	26.40	27.40
Kan. City, top	27.25	28.25
Omaha, top	27.00	28.00
St. Louis, top	27.50	28.50
St. Paul, top	26.75	28.00
Corn Belt, top	27.00	27.75
Indianapolis, top	27.25	28.75
Cincinnati, top	27.50	28.50
Baltimore, top	28.25	29.00
Receipts 20 markets		
4 days	374,000	516,000
Slaughter—		
Fed. Insp.*	1,387,000	1,360,000
Cut-out	180-	220-
results	220 lb.	240 lb.
This week	—\$.28	—\$.37
Last week	+.47	+.29

PORK

Chicago:		
Reg. hams,		
all wts. 48	@49 1/2 n	52 1/2 @54 1/2
Loins, 12/16. 42	@43	43 1/2 @45
Bellies, 8/12. 51		52
Picnics,		
all wts. 34 1/2 @35 1/2		35 1/2 @37 1/2
Reg. trimmings 30	@31	33 1/2 @34 1/2
New York:		
Loins, 8/12. 44	@46	47 @49
Butts, all wts. 44	@46	46 @48

LAMBS

Chicago, top \$25.00	\$26.15
Kan. City, top 24.50	26.00
Omaha, top 24.75	25.75
St. Louis, top 26.00	26.50
St. Paul, top 25.00	26.25
Receipts 20 markets		
4 days 179,000	177,000
Slaughter—		
Fed. Insp.* 321,000	339,000
Dressed lamb prices:		
Chicago, choice 43 @47	46 @47
New York, choice 42 @47	46 @47

Cattle—Beef—Veal

CATTLE

Chicago cattle market Thursday: Most grades and kinds quoted lower. Steers, \$1.00 to \$1.50 and more lower; heifers, 50c to \$1.50 lower; cows, 50c to \$1.50 lower; cutters and canners, 25c to 50c lower; bulls steady; calves, steady to weak.

	Thurs.	Last wk.
Chicago steer top \$34.00	\$36.25
4 day cattle avg.	28.65	29.50
Chi. heifer top 28.25	30.50
Chi. bol. bull top 22.50	22.50
Chi. cut. cow top 16.50	16.75
Chi. can. cow top 15.00	15.50
Kan. City, top 31.00	29.25
Omaha, top 36.00	30.75
St. Louis, top 26.00	30.00
St. Paul, top 30.00	33.00
Receipts 20 markets		
4 days 226,000	262,000
Slaughter—		
Fed. Insp.* 332,000	342,000

BEEF

Carcass, good, all wts.:		
Chicago 45	@47 1/2
New York 44	@48
Chi. cut., Nor. 31	32
Chi. can., Nor. 31	32
Chi. bol. bulls, dressed 35 1/2 @35 %	35 1/2 @35 %

CALVES

Chicago, top \$32.00	\$32.00
Kan. City, top 29.00	26.50
Omaha, top 25.00	25.00
St. Louis, top 35.00	31.00
St. Paul, top 36.00	36.00
Slaughter—		
Fed. Insp.* 144,000	171,000

DRESSED VEAL

Good, Chicago 41 @44	42 @44
Good, New York 38 @44	44 @47

*Week ended January 17, 1948.

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Hides—Fats—By-Products

HIDES

Chicago packer hides active, light cows up 1c, most other descriptions up 1/2c. Calf and kip quiet; sold up earlier.

	Thurs.	Last wk.
Hvy. native cows	30 1/2 @31	30 @30 1/2
Nor. calf (heavy) 80	85
Nor. calf (light) 1.05	1.05
Nor. native, kip skin	47 1/2 @50	50
Outside small pkrs.		
native, all weight, stra. & cows 29 @31	28 @30

TALLOW, GREASES, ETC.

Chicago: Moderate small buyer interest at the 25c level.

Fancy tallow 25	26
Choice white grease 25	26

Chicago By-Products: Steady to firm.

Dry. rend.

tankage * 2.35 @ 2.40	* 2.50 @ 2.52 1/2
10-11%		
tank * 11.50 @ 11.75	* 11.00 @ 11.50
Blood * 11.00 @ 11.50	* 11.00 @ 11.50
Digester tankage		
60% ...	150.00	150.00
Cottonseed oil, Val. & S.E.	27 1/2 b	29 pd

*F.O.B. shipping point.

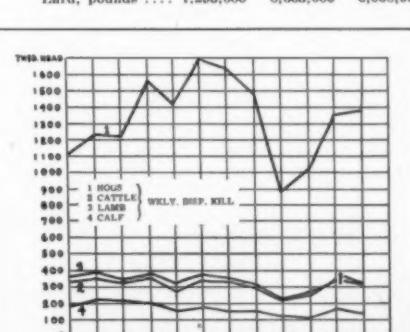
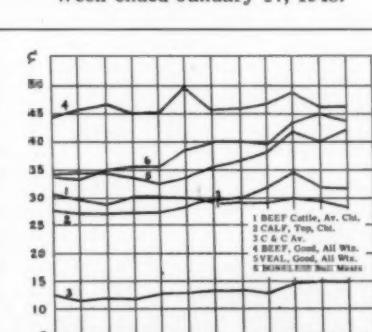
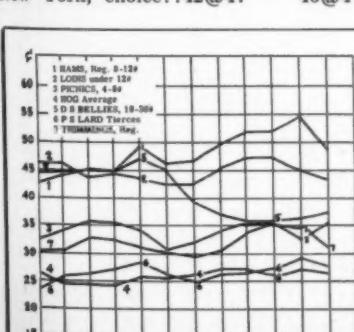
LARD

Lard—Cash 27.25 n	29.00 n
Loose 25.50 b	28.00 n
Leaf 24.50 n	27.00 n

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago for the week ended January 17, 1948, were:

Week	Previous week	Cor. wk.
Jan. 17		
Cured meats, pounds 33,886,000	35,778,000
Fresh meats, pounds 38,536,000	39,384,000
Lard, pounds 7,293,000	6,663,000
		6,008,000



Livestock Kill Slightly Above Previous Week, But 8 Per Cent Below Last Year

PRODUCTION of meat under federal inspection for the week ended January 17, totaled 389,000,000 lbs., according to the U. S. Department of Agriculture. A decline in the slaughter of cattle, calves and sheep was offset by a small increase in slaughter of hogs, lifting the total 1 per cent above the 387,000,000 lbs. produced a week earlier. However, the week's production was 8 per cent below the 421,000,000 lbs. produced in the same week a year ago.

Cattle slaughtered during the week were estimated at 332,000 head—10,000 less than the 342,000 reported for the preceding week and 7 per cent under the 356,000 killed during the corresponding week last year. Beef production was calculated at 162,000,000 lbs., compared to 165,000,000 reported the week before and 175,000,000 processed in the same week a year ago.

Calf slaughter was estimated at 144,-

000 head. This was 27,000 under the record reported a week earlier and 3,000 below the 147,000 recorded in the same week last year. Output of inspected veal for the three weeks under comparison was 15,100,000, 17,400,000 and 16,800,000 lbs., respectively.

Hog slaughter totaled 1,387,000 head. This was a slight increase over the 1,360,000 slaughtered during the preceding week but 100,000 below the 1,487,000 recorded for the same week in 1947. Estimated production of pork was 198,000,000 lbs., compared with 190,000,000 in the previous week and 211,000,000 produced in the same week last year. Lard production totaled 49,100,000 lbs., compared with 47,400,000 lbs. the week before and 56,500,000 processed in the same week last year.

Sheep and lamb slaughter was estimated at 321,000 head—5 per cent below the 339,000 head reported for the

preceding week and 21 per cent below the 404,000 recorded for the same period last year. Production of inspected lamb and mutton in the three weeks under comparison was 13,800,000, 14,600,000 and 17,900,000 lbs., respectively.

Some Fat and By-Product Duty Cuts Now in Effect

Effective January 1, reduced import duties became applicable on several items of interest to the packinghouse by-product and rendering industries, as a result of concessions made by the United States at last summer's Geneva trade conference and made effective by a recent Presidential proclamation.

Rates on coconut oil, herring oil and menhaden oil are reduced by 50 per cent. The 3c per lb. processing tax on domestic producers of coconut oil, however, is not affected. The 1/4c per lb. import duty on inedible tallow and 1 1/2c per lb. excise tax are bound against increase for the three-year tenure of the agreement. Palm kernel oil is also bound against further duty increase.

Import concessions on cottonseed oil, whale oil, soybean and peanut oil, soybean meal and cake and soybeans were also agreed to by the U. S. at Geneva, but the concessions on these will not be placed in effect at this time because the country or countries to which the concessions were extended have not yet qualified to obtain the preferential rates. New rates on these items will be placed in effect as soon as the signatory countries complete the requirements, State Department officials announced.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended January 17, 1948, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat	
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.
Jan. 17, 1948	332	162.0	144	15.1	1,387	198.3	321	13.8	389.2	
Jan. 10, 1948	342	164.8	171	17.4	1,360	190.4	339	14.6	387.2	
Jan. 18, 1947	356	175.3	147	16.8	1,487	211.1	404	17.9	421.1	

Week Ended	AVERAGE WEIGHT-LBS.						LARD PROD.		
	Cattle	Dressed	Live	Calves	Dressed	Hogs	Sheep & lambs	Per 100 lbs.	Total
Jan. 17, 1948	.939	488	192	105	253	143	96	43	14.0
Jan. 10, 1948	.934	482	184	102	248	140	96	43	14.0
Jan. 18, 1947	.944	492	210	114	255	142	97	44	14.9
									56.5

CUT-OUT TEST SHOWS MINUS MARGINS FOR ALL WEIGHTS AS PRODUCT VALUES FALL

(Chicago costs and credits, first three days of week.)

Sharp reductions in the prices for most primal pork cuts and lower lard prices this week brought total product values for all weight averages to substantially lower levels. Live hog costs also were lower but the decreases were moderate in comparison to pork prices, resulting in minus cutting margins for all butcher stock. Light butchers remained in the most favorable position, cutting out at minus 28c, compared with plus 47c the

week before. Medium weight hogs cut out at a minus 37c compared with 29c a week ago, and heavy hogs showed a minus 79c against minus 37c a week earlier.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. Values reported here are based on available Chicago market figures for the early part of each week.

—180-220 lbs.—

—220-240 lbs.—

—240-270 lbs.—

	Value			Value			Value			
	Pet. live wt. yield	Pet. fin. lb.	Price per cwt. alive	Pet. live wt. yield	Pet. fin. lb.	Price per cwt. alive	Pet. live wt. yield	Pet. fin. lb.	Price per cwt. alive	
Skinned hams	12.7	18.1	52.7 \$ 6.69	9.54	12.7	17.7	52.2 \$ 8.63	9.24	13.0 18.1 50.4 \$ 6.54	\$ 9.12
Picnics	5.7	8.1	35.8 2.04	2.90	5.5	7.7	35.8 1.97	2.76	5.4 7.4 35.5 1.92	2.64
Boston butts	4.3	6.1	40.1 1.72	2.45	4.1	5.8	40.1 1.64	2.33	4.1 5.7 40.1 1.64	2.20
Loins (blade in)	10.2	14.6	43.1 4.40	6.29	9.9	13.0 4.41	4.10 5.75	9.7 13.4 40.3 4.40	3.90 5.40	
Bellies, S. P.	11.1	15.9	51.0 5.66	8.11	9.6	13.5 4.66	4.76 6.70	4.0 5.5 45.5 5.18	2.50	
Bellies, D. S.	2.1	3.0	36.2 .76	1.00	8.6 12.0 36.2 3.17	4.34
Fat backs	2.9	4.2	22.2 .67	.97	3.2	4.5	21.2 .68	.95	4.6 6.4 21.2 .68	.38
Plates and jowls	2.3	3.2	24.3 .56	.78	2.2	3.1	23.2 .72	.97	3.5 4.8 23.2 .72	.11
Raw leaf	13.9	19.9	25.7 3.57	5.11	12.4	17.3 25.7	3.19 4.15	10.4 14.5 27.0 .43	2.67 3.73	
P. S. lard, ren. wt.	1.6	2.3	38.2 .62	.88	1.6	2.3	32.5 .52	.75	1.6 2.2 27.0 .43	.59
Spareribs	3.3	4.7	31.4 1.04	1.48	3.1	4.2	31.4 .97	1.32	2.9 4.1 31.4 .97	.28
Regular trimmings	2.0	2.0	17.3 .35	.50	2.0	2.8	17.3 .35	.48	2.0 2.8 17.3 .35	.48
Feet, tails, neckbones	1.10	1.10	1.57	...	1.10	1.55	...
Offal and miscellaneous
TOTAL YIELD AND VALUE	70.0	100.0	...	\$28.42	\$40.58	71.5	100.0	...	\$27.90	\$39.09
Cost of hogs			\$27.67			\$27.37			\$26.76	
Condemnation loss			.14			.14			.14	
Handling and overhead			.89			.76			.68	
TOTAL COST PER CWT			\$28.70			\$28.27			\$27.58	
TOTAL VALUE			28.42			39.54			38.35	
Cutting margin			-\$.28			-\$.37			-\$.79	
Margin last week			+.47			+.07			+.37	

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1948

**Once Again -
We're in a position to Serve
the PACKING INDUSTRY -
with **WIRK**
GARMENTS**

**BUTCHER FROCKS
and OTHER WORK CLOTHING**

For several years during the war, and shortly thereafter, we could not secure the proper material from which Butcher Frocks should be made. We therefore hesitated to offer substitute materials of inferior quality.

But, once again, we are able to secure the excellent materials and produce the high quality Butcher Frocks and other work garments for which we have long been famous—and what is more, produce them at ATTRACTIVE PRICES. It will be a pleasure to serve you.

Write for Prices and Full Particulars

**WIRK GARMENT CORP.
DEPT. N LIGONIER, INDIANA**

1948-JANUARY-1948

*This
Year
make
mine*

**ALLIED
"E Z-FIT" STOCKINETTES**

Our central location permits fast response to your needs for all types and sizes of Beef and Pork STOCKINETTES.

If you try "E Z Fit" STOCKINETTES just once you will satisfy yourself as to their QUALITY.

**ALLIED MANUFACTURING CO.
DES MOINES, IOWA**



SOLVAY nitrite of soda

SOLVAY SALES DIVISION
ALLIED CHEMICAL AND DYE CORPORATION
40 Rector Street, New York 6, N.Y.

**BEEF • PORK • VEAL • LAMB
HAMS • BACON • SAUSAGE
LARD • CANNED MEATS • Sheep, hog and beef casings**



JOHN MORRELL & CO.

General Offices: Ottumwa, Iowa

Packing plants: Ottumwa, Iowa; Sioux Falls, S. D.; Topeka, Kansas

EDWARD KOHN Co.

3845 EMERALD AVE., CHICAGO 9, ILL., Phone: YARD 3134

**WE SELL
and BUY**

Straight or Mixed Cars

BEEF • VEAL • LAMB • PORK

AND OFFAL

Let Us Hear from You!

•

Established Over 25 Years

EDWARD KOHN CO.

For Tomorrow's Business

Custom Packing Service Available

Large, modern pork packing plant, located within overnight reach of fifty percent of America's consumers, is available for custom packing contracts. The plant has facilities and organization capable of killing and processing 7,500 hogs weekly. Will consider entire pork packing process or any part thereof. Address communications to:

F. G. VOGT & SONS, INC.

36th and Grays Ferry Avenue

Philadelphia, Penna.

Phone: FULTON 9-2200

**SHIPPERS
OF
MIXED CARS
OF
PORK, BEEF
AND
PROVISIONS**

KREY

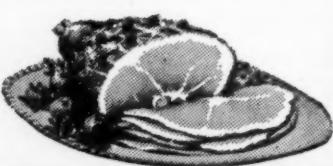
**THE HAM WITH A
REPUTATION FOR
SATISFACTION
AND PROFIT!**

KREY PACKING COMPANY

ESTABLISHED 1882

ST. LOUIS 7, MISSOURI

Tenderated Hams



Eastern Representatives

H. D. AMISS
600 F St. N. W.
Washington, D. C.

ROY WALDECK
443 Broad
Newark, N. J.

A. I. HOLBROOK
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Buffalo, N. Y.

M. J. TIERNY
259 W. 14th St.
Room 1612
New York, N. Y.

M. WEINSTEIN
& CO.
122 N. Delaware
Philadelphia, Pa.

MEAT AND SUPPLIES PRICES

Chicago

WHOLESALE FRESH MEATS

CARCASS BEEF

	Week ended	
Choice native steers—	Jan. 21, 1948	
All weights.....	53 @ \$55	
Good native steers—		
All weights.....	46 @ \$48	
Commercial native steers—		
All weights.....	41 @ \$44	
Utility, all weights.....	33 @ \$36	
Hindquarters, choice.....	62 @ \$67	
Forequarters, choice.....	43 @ \$45	
Cow, commercial.....	36 @ \$37	
Cow, utility.....	33 1/2 @ \$34	
Cow, canner and cutter.....	31 1/2 @ \$32	

BEEF CUTS

Steer loin, choice.....	1.03 @ 1.15
Steer loin, good.....	80 @ 87
Steer loin, commercial.....	65 @ 70
Steer round, choice.....	49 @ 48
Steer round, good.....	45 @ 46
Steer rib, choice.....	50 @ 50
Steer rib, good.....	60 @ 67
Steer rib, commercial.....	45 @ 54
Steer rib, utility.....	32 @ 36
Steer sirloin, choice.....	80 @ 87
Steer sirloin, commercial.....	50 @ 58
Steer brisket, choice.....	48 @ 50
Steer brisket, good.....	45 @ 50
Steer chuck, choice.....	41 @ 43
Steer chuck, good.....	41 @ 42
Steer back, choice.....	52 @ 51
Steer back, good.....	51 @ 52
Steer flank, choice.....	28 @ 29
Steer flank, good.....	23
Steer tenderloins.....	1.75 @ 1.80
Steer plates.....	26 @ 28

BEF PRODUCTS

Brains.....	12 @ 13
Hearts.....	23 1/2 @ 24
Tongue, select, 3 lbs. & up, fresh or froz.....	28 @ 33
Tongue, horse, run, fresh or froz.....	29 @ 30
Tripe, cooked.....	20 @ 22
Livers, selected.....	50 @ 55
Kidneys.....	20 @ 21
Cheek meat.....	33 @ 36
Lips.....	14 @ 15
Lungs.....	11 1/2 @ 12
Melts.....	13 @ 14

CALF—HIDE OFF

Choice, 225 lbs. down.....	42 @ 47
Good, 225 lbs. down.....	38 @ 45
Commercial.....	33 @ 38
Utility.....	30 @ 33

VEAL—HIDE OFF

Choice carcass.....	47 @ 48
Good carcass.....	41 @ 46
Commercial carcass.....	33 @ 39
Utility.....	27 @ 33

LAMBS

Choice lambs.....	45 @ 46
Good lambs.....	43 @ 45
Commercial lambs.....	39 @ 41
Utility.....	29 @ 33

MUTTON

Good.....	23 @ 25
Commercial.....	21 @ 23
Utility.....	19 @ 20

WHOLESALE SMOKED MEATS

Fancy regular hams, 14/18 lbs., parchment paper.....	58 @ 60
Fancy skinned hams, 14/18 lbs., parchment paper.....	60 @ 63
Fancy trim, brisket off, bacon, 8 lbs. down, wrap.....	50 @ 63
Square cut, seedless bacon, 8 lbs. down, wrap.....	65 @ 67
Pork casings:	
Extra narrow, 29 mm. & dn.....	2.85 @ \$3.00
Narrow, medium, 29 @ 32 mm.....	2.90 @ \$3.00
Medium, 32 @ 35 mm.....	2.20
Spe. medium, 35 @ 38 mm. 1.85 @ \$2.00	
Wide, 38 @ 43 mm. 1.70 @ \$1.85	
Export bungs, 34 in. cut.....	36
Large prime bungs, 34 in. cut.....	28
Medium prime bungs, 34 in. cut.....	22
Small prime bungs.....	18 @ 20
Middle, per set.....	40 @ 45

FRESH PORK AND PORK PRODUCTS

Fresh sk. ham, 8/18.....	51 @ 52
Reg. pork loins, und. 12 lb.....	43 1/2 @ 44 1/2
pounds, 4/8.....	36 @ 36 1/2
Skinned shdbs., bone in.....	39 @ 39 1/2
Spans. shdbs., under 3 lbs.....	39 1/2 @ 39 1/2
Boston butts, 3/8 lbs.....	41 1/2 @ 42
Boneless butts, e.t.c.....	57 @ 57 1/2
Neck bones.....	14 1/2 @ 15
Pigs' feet, front.....	15 @ 15 1/2
Kidneys.....	20 @ 21
Livers.....	20 @ 27
Brains.....	20 1/2 @ 27
Ears.....	22 1/2 @ 28
Snouts, lean in.....	13 1/2 @ 13 1/2
Snouts, lean in.....	16 1/2 @ 17

FANCY MEATS

Tongues, corned.....	40
Veal breads, under 6 oz.....	70
6 to 12 oz.....	71
12 oz. up.....	75
Beef kidneys.....	22 @ 24
Lamb fries.....	58 @ 60
Beef livers.....	50 @ 55
Ox tails under 4 lb.....	10
Over 4 lb.....	23
SAUSAGE MATERIALS	
Reg. pork trim (50% fat), 32 1/2 @ 33	
Sp. lean pork trim, 85% fat, 44 1/2 @ 45 1/2	
Ex. lean pork trim, 95% fat, 49 1/2 @ 50 1/2	
Pork cheek meat.....	34 1/2 @ 35
Pork tongues.....	21 @ 21 1/2
Boneless bull meat.....	44 1/2 @ 45
Boneless chuck.....	45 @ 44
Shank meat.....	42 1/2
Beef trimmings.....	38 1/2 @ 38 1/2
Dressed canners.....	30 1/2 @ 31 1/2
Dressed cutter cows.....	31 1/2 @ 32
Dressed bologna bulls.....	30 @ 36 1/2
DRY SAUSAGE	
Cervelat, ch. hog bungs.....	85 @ 87
Thuringer.....	51
Farmer.....	70 @ 72
Horteliner.....	70 @ 72
B. C. Salami, new con.....	51
Genoa style salami, ch.....	96
Pepperoni.....	78
Mortadella, new condition.....	50
Cappicola (cooked).....	90
Italian style hams.....	85
DOMESTIC SAUSAGE	
Pork sausage, hog casings.....	52
Pork sausage, bulk.....	50
Frankfurters, sheep casings.....	51 1/2
Frankfurters, hog casings.....	49 1/2
Bologna.....	42
Bologna, artificial casings.....	42 1/2
Smoked liver, hog bungs.....	49
New Eng. lunch, specialty.....	65
Minced luncheon spec. ch.....	49
Tongue and blood.....	38
Blood sausage.....	31
Souse.....	31
Polish sausage, fresh.....	53
Polish sausage, smoked.....	56
SAUSAGE CASINGS	
(F. O. B. Chicago)	
(Prices quoted to manufacturers of sausage.)	
Beef casings:	
Domestic, rounds, 1% to 1 1/2 in., 180 pack.....	80 @ 85
Domestic, rounds, over 1 1/2 in., 140 pack.....	40 @ 45
Export, rounds, wide, over 1 1/2 in.....	75 @ 85
Export rounds, medium, 1% to 1 1/2 in.....	40 @ 45
Export rounds, narrow, 1% in. under.....	75 @ 95
No. 1 weansards, 24 in. up, 14.....	15 @ 15
No. 1 weansards, 22 in. up, 12.....	14 @ 14
No. 2 weansards.....	10 @ 12
Middle weansing, 1% @ 2 in.....	90 @ 1.10
Middle, select, wide, 2@ 2 1/4 in.....	1.10 @ 1.15
Middle, select, extra, 2 1/4 @ 2 1/2 in.....	1.40 @ 1.45
Middle, select, extra, 2 1/2 in. & up.....	1.95 @ 2.00
Beef bungs, Export No. 1.....	14 @ 15
Beef bungs, domestic.....	8 @ 12
Dried or salted bladders, per piece:	
12-15 in. wide, fat.....	13 @ 14
10-12 in. wide, fat.....	9 1/2 @ 10 1/2
8-10 in. wide, fat.....	6 1/2 @ 7 1/2
Pork casings:	
Extra narrow, 29 mm. & dn.....	2.85 @ \$3.00
Narrow, medium, 29 @ 32 mm.....	2.90 @ \$3.00
Medium, 32 @ 35 mm.....	2.20
Spe. medium, 35 @ 38 mm. 1.85 @ \$2.00	
Wide, 38 @ 43 mm. 1.70 @ \$1.85	
Export bungs, 34 in. cut.....	36
Large prime bungs, 34 in. cut.....	28
Medium prime bungs, 34 in. cut.....	22
Small prime bungs.....	18 @ 20
Middle, per set.....	40 @ 45
SEEDS AND HERBS	
Ground Whole for Saus.	
Caraway Seed.....	22 @ 23
Cominos seed.....	33 @ 35
Mustard sd., fecy. yel.	22 @ 23
American.....	23
Marjoram, Chilean.....	16 @ 20
Oregano.....	17 @ 22
Coriander, Morocco, Natural No. 1.....	12 @ 16
Marjoram, French.....	50 @ 56
Sage, Dalmatian.....	No. 1 @ 40

CURING MATERIALS

	Cwt.	Whole	Ground
Nitrite of soda (Chicago, w/loss)			
in 425 lb. bbls., del. 28.75 @ 29.00			
Salt peter, n. ton, f.o.b. N. Y.			
Dbl. refined gran.....	10.25		
Small crystals.....	13.65		
Medium crystals.....	14.65		
Pure rfd., gran. nitrate of soda.....	4.75		
....., unquoted			
Salt, in min. car. of 60,000 lbs., only, paper sacked f.o.b. Chicago.			
Per ton			
Granulated.....	18.60 @ 19.20		
Medium.....	28.20		
Rock, bulk, 40 ton cars.			
Detroit.....	10.00		
Sugar—			
Raw, 96 basis, f.o.b.			
New Orleans.....	5.65		
Standard gran., f.o.b.			
refiner (2%).....	7.90 @ 8.00		
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La.			
less 2%.....	7.41		
Dextrose, per cwt., in paper bags, Chicago.....	7.56		

SPICES

(Basis Chicago, orig. bbls., bags, bales)	Whole	Ground
Allspice, prime.....	28 1/2 @ 30	32 @ 33
Refined.....	29 1/2 @ 30	34 @ 34 1/2
Chili powder.....	30 @ 32	36 @ 37
Chili pepper.....	33 1/2 @ 35	39 @ 40
Cloves, Zanzibar.....	20 @ 21	24 @ 25
Ginger, Jam, unbl.	22 @ 24	28 @ 29
Ginger, African.....	18 @ 19	22 @ 23
Onions.....	20 @ 21	24 @ 25
Mace, for Bands.....		
East Indies.....		1.77
West Indies.....		1.75
Mustard, flour, fecy.		
No. 1.....		20
West India Nutmeg.....		80 @ 82
Paprika, Spanish.....		50 @ 54
Pepper, Cayenne.....		31 @ 32
Red, No. 1.....		30 @ 32
Pepper, Packers.....	51 @ 52	58 @ 67
Pepper, black.....	51 @ 52	55 @ 56
Pepper, white.....	67 1/2 @ 69	73 @ 75
Pepper, Black.....		
Malabar.....	51 @ 52	55 @ 56
Black Lampung.....	51 @ 52	55 @ 56

PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles	San Francisco	No. Portland
Jan. 19		

FRESH BEEF: (Carcass)

STEER:

Good:		
400-450 lbs.....	\$44.00 @ 45.00	
500-600 lbs.....	44.00 @ 45.00	
Commercial:		
400-500 lbs.....	40.00 @ 42.00	
Utility:		
400-600 lbs.....	39.00 @ 40.00	

COW:		
Commercial, all wts.....	36.00 @ 38.00	
Cutter, all wts.....	31.00 @ 32.00	

FRESH VEAL AND CALF: (Skin-Off)		
(Skin-On) (Skin Off-Pluck Out)		

FRESH LAMB & MUTTON: (Carcass)		
LAMB:		
Choice:		
30-40 lbs.....	44.50 @ 47.00	
40-50 lbs.....	44.50 @ 47.00	
Good:		
80-130 lbs.....	43.00 @ 45.00	

FRESH PORK CARCASSES: (Packer Style)		
100-120 lbs.....		
120-137 lbs.....	43.00 @ 44.00	

FRESH PORK CUTS NO. 1:		
LOINS:		
8-10 lbs.....	53.00 @ 56.00	

MEAT IS SOLD BY ITS APPEARANCE

Keep Meat Clean
Save Money
Satisfy Customers

MEAT COVERS for Beef
Fores, Hinds, Rounds, etc.
Lambs and Sheep (illustrated)
Pork Sides, Livers

BARREL LININGS
for Fresh Meat, Pickled Meat,
Dry Ice Shipments; reduce
shrinkage, retain bloom,
prevent wood absorption.

"ARKSAFE"

ARKELL SAFETY BAG CO.

6345 W. 65th Street
Chicago 38, Illinois



10 East 40th Street
New York 16, N.Y.

Ask for our illustrated Folder

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To save time
DUPPS
belt scrapers

Easier to install, Dupps Belt Scrapers really save you time. They last longer, with fewer shutdowns for repairs or replacement. Get Dupps Belt Scrapers now — available immediately from stock.

THE JOHN J. DUPPS COMPANY
AMERICAN BUILDING, CINCINNATI 2, OHIO

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

CARLOT TRADING LOOSE BASIS F.O.B. CHICAGO OR CHICAGO BASIS

THURSDAY, JANUARY 22, 1948

REGULAR HAMS

Fresh or Frozen S.P.

8-10 49½ n 49½ n

10-12 49½ n 49½ n

12-14 48½ n 48½ n

14-16 48n 48n

8-up, No. 2's
inc. 34½

REGULAR HAMS

Fresh or Frozen S.P.

16-18 46n 46n

18-20 45½ n 45½ n

20-22 45n 45n

18-20 48n

REGULAR HAMS

Fresh or Frozen S.P.

10-12 52 52n

12-14 51 @ 51½ 51n

14-16 50½ @ 51 50½ n

16-18 48½ n 48½ n

18-20 48 48n

20-22 47½ 47½ n

22-24 47 47n

24-26 46½ 46½ n

25-30 45½ 45½ n

25-up, No. 2's
inc. 44

REGULAR HAMS

Fresh or Frozen S.P.

Reg. plates... 24n 24n

Clear plates... 20n 20n

Square bowls... 28n 28n

Jowl butts... 23 @ 23½ 23

REGULAR HAMS

Fresh or Frozen S.P.

10-12 51 51n

12-14 51 51n

14-16 51 51n

16-18 51 51n

18-20 51 51n

20-22 51 51n

22-24 51 51n

24-26 51 51n

25-30 51 51n

25-up, No. 2's
inc. 51

REGULAR HAMS

Fresh or Frozen S.P.

10-12 51 51n

12-14 51 51n

14-16 51 51n

16-18 51 51n

18-20 51 51n

20-22 51 51n

22-24 51 51n

24-26 51 51n

25-30 51 51n

25-up, No. 2's
inc. 51

REGULAR HAMS

Fresh or Frozen S.P.

10-12 51 51n

12-14 51 51n

14-16 51 51n

16-18 51 51n

18-20 51 51n

20-22 51 51n

22-24 51 51n

24-26 51 51n

25-30 51 51n

25-up, No. 2's
inc. 51

REGULAR HAMS

Fresh or Frozen S.P.

10-12 51 51n

12-14 51 51n

14-16 51 51n

16-18 51 51n

18-20 51 51n

20-22 51 51n

22-24 51 51n

24-26 51 51n

25-30 51 51n

25-up, No. 2's
inc. 51

PICNICS

Fresh or Frozen S.P.

35½ 35½

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Get Ready for That Hog Run

Most any shipping day now may find you literally snowed under by the hog avalanche that is bound to happen due to shortening grain supplies.

Don't try to handle 120 hogs an hour with scalding vat intended for 60 hogs—you can handle anything, if you have to, but feed and shrinkage may mean the balance between profit and loss.



SCALDING VATS

are heavy plate steel, butt welded both sides, and have a 3" x 1½" channel formed edge. Bottom has 3" drain pipe coupling. Available as follows:

No. 165 R-W Scalding Vat Only.
**No. 165-1 R-W, with Structural Steel
Supports.**
**No. 165-2 R-W, with Structural Steel
Supports and two Walkways.**

Suggested minimum vat lengths:

per hour

60 hogs, 20 ft. lo

150-hogs, 40 ft.

300 hogs, 60 ft.

**Steam
Coil Extra**

Because of our favorable stock of material and central location, we can give prompt service on any size vat, 1 to 600 capacity.

St. John & Co.

**5800 SOUTH DAMEN AVENUE
CHICAGO 36, ILLINOIS**

J. T. M. BON

R. W. TOHTZ & CO.
R-W Meat Packing Equipment
4875 Easton Ave. St. Louis, Mo.

For Export!

CANNED BEEF & GRAVY

Made in Mexico

Highly nutritive, tasty item made in sanitary plants under conditions equal to those in this country (chiefly American owned). Canned for export in 24/20 oz. plain tins. Ingredients: 90% beef, 10% (or less) fluid, consisting of tomato puree, salt and flavoring. Minimum 60,000 lbs. to carload.

Low Prices Include Delivery
to Shipside, Houston, Texas

Or
Will Quote C.I.F. Your Harbor

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EXPORTER • IMPORTER

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Cable Code:
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Codes used:
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ADLER

Stockinettes

quality made for over 80 years

Protection,
Service, Value

In Chicago: 222 West Adams Street
In Los Angeles: 108 West Sixth Street

THE ADLER COMPANY, CINCINNATI 14, OHIO

MARKET PRICES *New York*

DRESSED BEEF CARCASSES

City Dressed

January 20,
1948

Choice, native, heavy	54% @ \$1.16
Choice, native, light	53% @ \$1.12
Good	49% @ \$1.08
Comm.	45% @ \$1.05
Can. & cutter	33 @ \$0.35
Utility	35 @ \$0.36
Bol. bull	37% @ \$0.39

BEEF CUTS

	City
No. 1 ribs	80@\$1.85
No. 2 ribs	68@\$1.75
No. 1 loins	94@\$1.98
No. 2 loins	80@\$1.86
No. 1 hinds and ribs	65@\$1.66
No. 2 hinds and ribs	60@\$1.62
No. 3 hinds and ribs	52@\$1.56
No. 1 rounds	51@\$1.53
No. 2 rounds	50@\$1.51
No. 1 chuck	45@\$1.47
No. 2 chuck	43@\$1.45
No. 3 chuck	40@\$1.43
No. 1 briskets	46@\$1.48
No. 2 briskets	41@\$1.48
No. 1 banks	25@\$1.26
No. 2 banks	25@\$1.26
No. 1 top sirloin	63@\$1.65
No. 2 top sirloin	62@\$1.64
Rolls, reg. 4@6 lbs. av.	..
Rolls, reg. 6@8 lbs. av.	..

FRESH PORK CUTS

	Western
Butts, regular 3/8	45@\$1.48
Shoulders, regular	41@\$1.44
Pork loins, fresh, 12 lbs. do.	46@\$1.49
Hams, regular, under 14 lbs.	52@\$1.56
Hams, skinned, fresh, under 14 lbs.	54@\$1.59
Picnics, fresh, bone in	40@\$1.42
Pork trimmings, ex. lean	50@\$1.52
Pork trimmings, regular	35@\$1.37
Spareribs, medium	39@\$1.42
Bellies, sq. cut, seedless	58@\$1.59
	City
Boston butts, 3/8 lbs.	47@\$1.48
Shoulders, regular	42@\$1.44
Pork loins, fr., 10/12 lbs.	48@\$1.50
Hams, regular, under 14 lbs.	50@\$1.51
Hams, skad., under 14 lbs.	55@\$1.60
Picnics, bone in	37@\$1.41
Pork trim, ex. lean	50@\$1.52
Pork trim, regular	35@\$1.38
Spareribs, medium	41@\$1.43
Bellies, sq. cut, seedless, 8/12.	55@\$1.60

FANCY MEATS

Veal breads, under 6 oz.	65
6 to 12 oz.	80
12 oz. up.	1.00
Beef kidneys	25
Beef livers	70
Lamb fries	35
Oxtails under 3% lb.	16
Oxtails over 3% lb.	30

WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, JANUARY 21, 1948

All quotations in dollars per cwt.

FRESH BEEF—STEER & HEIFER:

Choice:	
350-500 lbs.	None
500-600 lbs.	\$50.00-52.00
600-700 lbs.	51.00-53.00
700-800 lbs.	52.00-54.00

Good:	
350-500 lbs.	None
500-600 lbs.	45.00-48.00
600-700 lbs.	45.00-48.00
700-800 lbs.	45.00-48.00

Commercial:	
350-600 lbs.	40.00-44.00
600-700 lbs.	40.00-44.00

Utility:	
350-600 lbs.	None

COW:	
Commercial, all wts.	36.50-39.00
Utility, all wts.	34.50-36.00
Cutter, all wts.	None
Canner, all wts.	None

FRESH VEAL AND CALF: SKIN OFF, CARCASS:	
Choice:	
80-130 lbs.	45.00-48.00
130-170 lbs.	None

Good:	
50-80 lbs.	40.00-44.00
80-180 lbs.	42.00-44.00

130-170 lbs.	None
--------------	------

DRESSED HOGS

Hogs, gd. & ch., hd. on, lf. fat in	40% @ \$1.25
137 to 153 lbs.	40% @ \$1.25
154 to 171 lbs.	40% @ \$1.25
172 to 188 lbs.	40% @ \$1.25

LAMBS

Choice lambs	40@\$1.52
Good lambs	40@\$1.50
Commercial	40@\$1.48
Utility	40@\$1.45

MUTTON

Good	20@\$1.25
Commercial	20@\$1.25
Utility	20@\$1.22

VEAL—SKIN OFF

Shop fat	8%
Breast fat	3%
Edible suet	10%
Inedible suet	11%

BUTCHERS' FAT

Shop fat	8%
Breast fat	3%
Edible suet	10%
Inedible suet	11%

U. S. EXPORTS OF FATS

Exports of specified fats, oils and oilseeds, January-November, 1947, in lbs., with comparisons:

January-November
Commodity 1946 1947

Soybean oil:

Refined 66,787,000 29,625,000
Crude 6,823,000 57,810,000

Coconut oil:

Refined 685,000 3,827,000
Crude 47,332,000 50,323,000

Cottonseed oil:

Refined 5,429,000 9,310,000
Crude 244,000 84,000

Linseed oil... 1,519,000 3,614,000

Peanuts:

Shelled 35,390,000 147,220,000
Not shelled 5,446,000 16,420,000

Cooking fats... 11,074,000 3,223,000

Lard 410,161,000 316,055,000

Oleomargarine 39,173,000 17,400,000

Tallow:

Edible 4,063,000 801,000

Inedible 5,947,000 32,333,000

LAMB:

Choice:

30-40 lbs. 45.00-47.00

40-45 lbs. 45.00-47.00

45-50 lbs. 44.00-46.00

50-60 lbs. 42.00-44.00

Commercial, all wts. 39.00-44.00

Utility, all wts. None

SHOULDERS, SKINNED, N. Y. Style:

8-12 lbs. 40.00-42.00

Butts, Boston Style:

4-8 lbs. 44.00-46.00

FRESH PORK CUTS: Loins No. 1 (BLADELESS INCL.):

8-10 lbs. 45.00-47.00

10-12 lbs. 45.00-47.00

12-16 lbs. 44.00-46.00

16-20 lbs. 39.00-41.00

Shoulders, Skinned, N. Y. Style:

8-12 lbs. 40.00-42.00

Butts, Boston Style:

4-8 lbs. 44.00-46.00

EARLY & MOOR, INC.

Sheep, Hog and Beef Casings

BOSTON 13, MASS.



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SHELLABARGER SOYBEAN MILLS
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Cleaning costs are slashed considerably and replacement bills forgotten because of the simple Hoy Ham Mold seamless construction.

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The patented AIR-O-CHEK feature—a ball and socket joint between the internal lever and the valve—gives easy control of flow by slightly depressing the nozzle. Shut-off is instant and positive, assuring leakproof operation.

Speeds production. Operator holds casing on nozzle and depresses the nozzle as needed with the same hand. The other hand is free to adjust casing as it fills.

Low Maintenance. No packing gland. Gives long, dependable, leakproof service without attention. Send for bulletin.

AIR-WAY PUMP & EQUIP. CO., 4501 W. Thomas St., Chicago 51

BY-PRODUCTS—FATS—OILS

TALLOWS AND GREASES

Prices for tallow and greases eased off mostly around 1c during the week, but buying interest was largely confined to the smaller buyers, and their demand centered mainly on the three top grades of tallow. The larger soapers, who withdrew from the market a week ago, returned to pick up a few offerings at the 25c level early in the week, but then withdrew again.

USDA's Bureau of Agricultural Economics late last week summarized prospects for 1947-48 production and imports of soap fats as likely to be nearly equal those of a year earlier. Output of inedible tallow and grease in the October-December period was substantially larger than in the fourth quarter of 1946, but indications are that production through the first nine months this year are likely to fall short of the same period last year, as a result of a smaller cattle slaughter, and slaughtering of hogs at lighter weights. Lard output, too, is expected to decline about 5 per cent as a consequence of the reduced 1947 corn crop. BAE indicates that prices of soap fats through the current year may average about the same as through the last year.

The Soap & Detergent Manufacturers Association, formerly the Potash Soap Association, has scheduled its annual meeting for New York city, January 7.

TALLOW.—Closing quotations for tallow in carlots, f.o.b. producer's plant, were mostly around 1c lower. Buying interest was largely confined to small users. Thursday's quotations were:

Edible 25@25½c n; fancy, 25c; choice, 24½c; extra, 24½c; special 24½c; No. 1, 24c n; No. 3, 23½c; No. 2, 22@22½c.

GREASES.—The market in greases was mostly 1c lower. Grease quotations on Thursday were:

Choice white, 25c; A-white, 24½c; B-

waxed paper
protects
freshness

Low cost •
Flexible • Self-sealing •
Sanitary • Weather-proof • Printable

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammoniates

Ammmonium sulphate, bulk, per ton, f.o.b. production point	\$40.00
Blood, dried 16% per unit of ammonia	11.00
Unground fish scrap, dried, 60% protein nominal	1.00
Fish Factory, per unit	1.00
Soda nitrate, per net ton, bulk, ex-vessel	2.25
Atlantic and Gulf ports	44.50
in 100-lb. bags	48.00
Fertilizer tankage, ground, 10% ammonia, 10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk per unit of ammonia	11.50

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$60.00
Bone meal, raw, 4½% and 50% in bags, per ton, f.o.b. works	67.50
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit	80

Dry Rendered Tankage

45/50% protein, unground, \$2.50 per unit of protein.

EASTERN FERTILIZER MARKET

New York, January 21, 1948

All animal proteins advanced in the last few days due to heavy demand from the feed trade.

Blood sold at \$11.00 f.o.b. New York and higher prices were asked.

Tankage sold at \$11.50 f.o.b. New York and cracklings at \$2.50 for both domestic and imported.

Fertilizer manufacturers are busy making shipments of fertilizer to the trade and the demand for raw materials is excellent.

white, 24c; yellow, 23½c; house, 23c; brown, 25 F.F.A., 22½c.

GREASE OILS.—Grease oil prices held generally about steady with a week ago. No. 1 lard oil was quoted at 34c. Prime burning sold at 36c. Acidless tallow oil was quoted at 31c.

NEATSFOOT OIL.—Quotations on neatsfoot oil nominally declined 2c from a week earlier. Trading continued light. Neatsfoot stock was quoted at 30c in carload lots.

BY-PRODUCTS MARKETS

(Chicago, Thursday, January 22, 1948)

Blood

Unit	Ammonia
Unground, per unit ammonia	*\$11.00@11.50

Digester Feed Tankage Materials

Unground, loose	*\$11.50@11.75
Liquid stick, tank cars	4.00

Packinghouse Feeds

Carota, per ton
50% meat and bone scraps, bulk
35% meat scraps, bulk
50% feeding tankage, with bone, bulk
60% digester tankage, bulk
80% blood meal, bagged
65% BPL special steamed bone meal, bagged

Fertilizer Materials

Per ton
High grade tankage, ground
10@11% ammonia
Bone tankage, unground, per ton
Hoof meal, per unit ammonia

Dry Rendered Tankage

Per unit Protein
Cake
Expeller

Gelatine and Glue Stocks

Per cwt.
Calf trimmings (limed)
Hide trimmings (green, salted)
Sinew and pizzles (green, salted)
Pig skin scraps and trim, per lb.

Animal Hair

Winter coil dried, per ton	\$100.00
Summer coil dried, per ton	70.00@75.00
Cattle switches	46.50
Winter processed, gray, lb.	1½@12
Summer processed, gray, lb.	7@7½

*F.O.B. shipping point.

FATS DEMAND TO STAY HIGH

Bureau of Agricultural Economics writers, in USDA Technical Bulletin No. 940, hold that world supplies of fats and oils are likely to be short for some time. Long-term consumption of fats and oils for food and nonfood purposes appears to have been increasing, especially in the United States. Per capita U. S. consumption may be expected to increase further under favorable economic conditions.

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Are you using the right amount?

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DIVISION GENERAL FOODS CORPORATION
ST. CLAIR, MICHIGAN

VEGETABLE OILS

Vegetable oil prices worked 1@2c lower through the week ended Thursday, with the largest declines in spot prices registered by the cottonseed and soybean oils. The price drop was attributed largely to curtailed demand.

Fourth quarter shipments of shortening and edible oils were reported by the Institute of Shortening and Edible Oils, Inc., at 809,547,000 lbs., 51.1 per cent of which was shortening. Fourth quarter shipments to government agencies were reported at 5,313,000 lbs., or 1.6 per cent of the total. Total shipments of shortening and edible oils for the calendar year 1947 were 2,652,912,000 lbs.

U. S. exports of the principal vegetable oils and oilseed (in terms of oil)

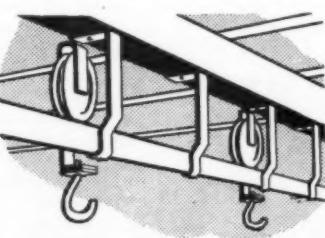
VEGETABLE OILS

Crude cottonseed oil, carlots, f.o.b. mills			
Valley	27 1/2	b	
Southeast	27 1/2	b	
East	27 1/2	b	
Soybean oil, in tanks, f.o.b. mills, Midwest	25 1/2	pd	
Corn oil, in tanks, f.o.b. mills	30 1/2	u	
Cocoanut oil, Pacific Coast	24 1/2	@25n	
Peanut oil, f.o.b. Southern points	28n		
Cottonseed foots			
Midwest and West Coast			
East	7n		

OLEOMARGARINE

Prices f.o.b. Chgo.			
White domestic, vegetable	40		
White animal fat	39		
Milk churned pastry	39		
Water churned pastry	38		

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for the 11 months ended November totaled approximately 624,000,000 lbs., compared with 628,000,000 in the like period of 1946 and the 1935-39 average of 241,000,000 lbs., according to USDA. Exports of cooking fats and oleomargarine were reported down about 8,000,000 and 22,000,000 lbs., respectively, while exports of peanuts were sharply higher, totaling approximately 67,000,000 lbs., or 50,000,000 more than a year earlier.

Philippine exports of copra and coconut oil (in terms of copra) zoomed to an all-time high in 1947 when shipments totaled 1,003,488 tons. This was 67 per cent larger than a year earlier, and 80 per cent larger than the prewar average. The U. S. received 60 per cent of the total. Export prices ranged from \$103.50 per ton in August 1946, to around \$290 late in 1947. Expectations are that 1948 exports will fall 10 per cent below 1947, due largely to typhoon damage and inventories lower than a year ago.

CORN OIL.—At 30 1/2c nominal this product was 1c lower than prices paid a week ago.

PEANUT OIL.—Thursday's price of 28c nominal, Southeast, was 1 1/2c lower than nominal prices a week earlier.

COCONUT OIL.—Thursday's price of 24 1/2@25c nominal, Pacific Coast, was 1@1 1/2c down from nominal prices a week earlier.

SOYBEAN OIL.—A price of 25 1/2c

paid, basis Decatur, was 2c down from Thursday of last week.

COTTONSEED OIL.—Thursday's spot crude price at 27 1/2c bid across the Belt was 1 1/2c down compared with a week earlier. Quotations on the N. Y. futures market the first four days of the week were reported as follows:

MONDAY, JANUARY 19, 1948

	Open	High	Low	Close	Pr. cl.
Mar.	29.50	29.59	28.80	28.85	29.50
May	28.50	28.30	27.20	28.20	28.15
July	26.40	27.40	26.55	27.11	27.14
Sept.	26.10	25.25	25.21	25.25	26.20
Oct.	24.50	24.25	24.25	23.50	24.50
Dec.	24.50	24.50	24.50	23.00	23.75
Jan.	49	23.00	23.00	23.00	24.00

Total sales: 95 contracts.

TUESDAY, JANUARY 20, 1948

	Open	High	Low	Close	Pr. cl.
Mar.	28.90	29.70	28.90	29.70	28.85
May	27.58	27.85	27.25	27.10	28.20
July	26.60	27.05	26.53	26.90	26.51
Sept.	25.25	25.50	25.50	25.70	25.25
Oct.	23.50	24.45	24.40	23.95	23.50
Dec.	23.00	23.00	23.00	23.00	23.00
Jan.	49	23.00	23.00	22.50	23.00

Total sales: 137 contracts.

WEDNESDAY, JANUARY 21, 1948

	Open	High	Low	Close	Pr. cl.
Mar.	29.40	30.50	29.25	29.30	29.50
May	27.40	28.10	27.25	27.50	27.70
July	26.60	27.30	26.50	26.75	26.90
Sept.	25.25	26.00	25.90	25.70	25.70
Oct.	23.75	24.00	23.50	23.50	23.95
Dec.	23.00	23.00	22.50	22.50	23.00
Jan.	49	22.50	22.50	22.50	22.50

Total sales: 147 contracts.

THURSDAY, JANUARY 22, 1948

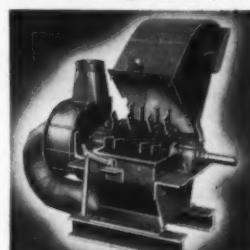
	Open	High	Low	Close	Pr. cl.
Mar.	29.60	29.60	29.02	29.30	29.30
May	27.25	27.65	27.12	27.65	27.50
July	26.52	27.03	26.40	26.90	26.75
Sept.	25.50	26.00	25.40	26.00	25.90
Oct.	23.50	23.75	23.60	23.60	23.50
Dec.	22.50	22.50	22.50	22.50	22.50
Jan.	49	22.50	22.50	22.50	22.50

Total sales: 170 contracts.

*Bid †Nominal.



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In actual grinding tests, the FORDS used less than half as much electric power per 100 pounds of grinding as other well-known grinders tested. Pays for itself with the power it saves!

All steel—six times stronger than cast iron of similar weight. Faster grinding impact and larger screen area gives increased capacity. All sizes from 5 to 200 HP capacities. Write for complete details.

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HIDES AND SKINS

Packer hides active, with light cows up a cent and $\frac{1}{2}$ c advance established on practically all other descriptions—Packer calf cleaned up at last weekend—England buying South American hides.

Chicago

PACKER HIDES.—The packer hide market was active this week, with two successive half-cent advances paid on light cows, while most other descriptions advanced a half-cent, including heavy native and branded cows, branded steers and bulls. Mixed light and heavy native steers sold steady; however, there are unconfirmed reports late this week that one packer moved St. Paul native steers at a cent advance.

Reported sales so far this week involve a total of a little over 90,000 hides, with the possibility that a few more moved quietly; 4,700 more were also reported at the close of last week, so that the total movement since the last report probably involved 100,000 hides.

One packer, at the end of last week, sold 2,500 all-heavy native steers at 30c, steady basis, but 31c is now asked on this description. All-light native steers last sold at 31c, but 32c has been asked this week. Local packers sold a total of

6,500, and two outside packers 1,350 mixed light and heavy native steers, all at 31c, steady with previous week, but probably figuring $\frac{1}{2}$ c up as they ran mostly Jan. hides. Late this week, one packer was credited with selling St. Paul native steers at 32c, or a cent up, but confirmation has been refused so far. One packer sold 1,000 mixed light and heavy native steers at 31c, steady, and included less than 10 per cent extreme light native steers at 33c, steady with last packer trading. However, the Association reported moving 1,000 extreme light natives at the end of last week at 34c.

Hide futures were up at the end of last week and there were bids in the market for branded steers at $\frac{1}{2}$ c up, for delivery on the Exchange, with a limited business that basis; an outside packer sold one car Colorados at 29c, or $\frac{1}{2}$ c up. With futures down at the opening of the week, such bids from Exchange operators were lacking; however, at mid-week, all branded steers moved at $\frac{1}{2}$ c over last week. Total of 2,500 butt brands sold at 29 $\frac{1}{2}$ c; 3,400 Colorados sold at 29c; 1,600 heavy Texas steers sold 29 $\frac{1}{2}$ c; 600 light Texas 29 $\frac{1}{2}$ c.

An outside packer early this week sold 1,000 heavy native cows at 30 $\frac{1}{2}$ c for regular points, or $\frac{1}{2}$ c up; local packers followed at mid-week with a total of

13,100 also at 30 $\frac{1}{2}$ c, and one packer sold 2,500 St. Pauls at 31c, the usual $\frac{1}{2}$ c premium.

Light native cows moved at the usual variety of prices, depending upon points, with most points established finally at a cent over last week. Early sales involved 1,500 St. Paul Jan. at 31c, 5,400 Chgo. at 31 $\frac{1}{2}$ c, 3,800 St. Pauls 31 $\frac{1}{2}$ c, 4,800 Omaha and Sioux City at 32c total 3,900 Kansas City at 32 $\frac{1}{2}$ c, and 2,000 Okla. City take-off said to run around 36-lb. avge. at 33c. Later trading involved 2,400 northern light cows at 32c, 1,800 St. Pauls also at 32c, and 2,000 Omaha at 32 $\frac{1}{2}$ c; an outside packer sold 1,500 northern light cows at 31 $\frac{1}{2}$ c, and later moved 1,800 more at 32c. One packer sold 10,000 River point light cows at 32 $\frac{1}{2}$ c, figuring steady to $\frac{1}{2}$ c up as to points.

Branded cows sold in a limited way at the $\frac{1}{2}$ c advance, one packer moving 2,800 northerns at 30 $\frac{1}{2}$ c; packers are asking 31c, or usual $\frac{1}{2}$ c premium, on southwesterns.

One packer moved a car of bulls quietly at early mid-week at $\frac{1}{2}$ c advance, or 19 $\frac{1}{2}$ c for native and 18 $\frac{1}{2}$ c for branded bulls.

A local packer also moved a total of 11,000 all-weight hides from small southeast plants early this week, native hides going at 33 $\frac{1}{2}$ c and brands 32 $\frac{1}{2}$ c, or a cent up for these points.

Federally inspected cattle slaughter for the week ended Jan. 17 was estimated by the USDA at 332,000 head, as compared with 342,000 previous week, and seven per cent under the 356,000 of same week last year. Calf slaughter totalled 144,000 head, 27,000 under the previous week, and 3,000 under the 147,000 of same week last year.

England was credited with buying 400,000 South American hides this week, and wanting 100,000 more. There are also reports that the Americans and British are both trying to buy hides for Germany.

Buying of feeder cattle for the Corn Belt States was off sharply during December, with total for eight states reported at 106,977 as against 170,551 for Dec. 1946; for the last six months of 1947 the total was 1,835,493 head, as against 2,294,038 for same time 1946. The current high prices for corn are going to be a serious handicap to the orderly marketing of fed cattle through the late Spring and Summer.

OUTSIDE SMALL PACKER.—Outside small packer hides are quoted in a range of 29@31c for the usual run of offerings, current take-off. Some 58-lb. and down hides, with 45-lb. avge., sold at 30 $\frac{1}{2}$ c and also at 31c, selected, trimmed. Some very heavy stock, 60 lb. and up, sold at 27 $\frac{1}{2}$ c.

PACIFIC COAST.—At the opening of the week, smaller killers in the Pacific Coast market moved about 10,000 hides at 28 $\frac{1}{2}$ c for cows and 26 $\frac{1}{2}$ c for steers, flat, f.o.b. shipping points, or the same prices paid earlier to the larger killers, some figuring the market around a cent higher.

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GREEN HIDES AND CALFSKINS
LAMB AND SHEEP PELTS

CALL

YARDS 3000 EXT. 73, H. F. HUNT
FOR QUOTATION

PACKER CALF AND KIPS.—The packer calfskin market was active at the end of last week and most packers are well sold thru Jan., except for a few southeastern skins. One packer sold 60,000 Dec.-Jan. calf; St. Louis skins sold at 95c for lights under 9½ lbs., and 75c for heavies 9½/15 lb.; River points sold at 95c for lights and 70c for heavies; Wisconsin all-weights moved at \$1.00, and northern heavies sold at 80c; most heavy skins were off 5c, with lights steady. Two other packers sold about 13,000 Jan. calf; northerns sold at \$1.05 for lights and 80c for heavies; River points brought 95c for lights and 70c for heavies. A fourth packer sold 7,000 Jan. St. Louis lights at \$1.00, and 7,500 St. Louis heavies at 75c; 12,000 Milwaukee all-weights at \$1.00; 6,000 River points at 95c for lights and 70c for heavies; 5,000 St. Paul lights at \$1.05; 9,000 northern calf at \$1.05 for lights and 80c for heavies.

Packer kips were quiet this week, following an active movement previous week. Last sales of packer northern native kips were at 50c, with over-weights at 45c, and brands at usual 2½c discount; southern natives sold at 45c.

All packers cleared their Jan. production of regular slunks two weeks back at \$3.50. Inquiry for hairless slunks this week disclosed that packers had sold a total of 30,000 hairless slunks quietly late last week at \$1.20, or 20c up, and are sold into March; these were rumored to be going for export.

SHEEPSKINS.—A limited business is being reported on packer shearlings at firm prices, with supplies light and a good steady demand. Couple mixed cars moved this week, Fall clips at \$3.90, No. 1 shearlings at \$2.90, and a few No. 2's at \$1.50; another mixed car clips and No. 1's sold same basis; No. 3's last sold at \$1.20. Pickled skins continue on the easy side, due to cockle in current production; market quoted \$14.00@15.00 for ordinary run of packer production, and up to \$16.00@17.00 for very good stock. Packer wool pelts are credited as having moved recently at \$4.50@4.55 per cwt. liveweight basis, for packer lambs running mostly westerns. Inspected slaughter of sheep and lambs last week at 321,000 head was five per cent under previous week, and

WEEK'S CLOSING MARKETS

21 per cent under same week last year; lambs on feed also show a sharp reduction.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
Week ended	Previous	Cor. week,	
Jan. 22, '48	Week	1947	
Hvy. nat. strts.	30 @31	30 @31	@20
Hvy. Tex. strts.	29 ½	29	@18 ½
Hvy. butt			
Brnd'd strts.	29 ½	29	@18 ½
Hvy. Col. strts.	29	28 ½	@18
Ex-light Tex. strts.	31 @31 ½	30 ½ @31	@19
Brnd'd cows.	30 ½ @31	30 @30 ½	@19 ½
Hvy. nat. cows.	30 ½ @31	30 @30 ½	@19
Hvy. nat. cows.	32 @33	31 @32	@22
Nat. bulls	19 ½	19	@16
Brnd'd bulls	18 ½	18	@15
Calfskins, Nor.	61.05	85 @1.05	57 ½ @62 ½
Kips, Nor. nat.	65.50	50 @50	32 @33 ½
Kips, Nor. brnd	47 ½	47 ½ 28	@29 ½
Slunks, reg.	3.50	3.50	@2.75
Slunks, hrs.	1.20	1.00	@1.00

CITY AND OUTSIDE SMALL PACKERS

Nat. all-wts.	29 @31	28 @30	19 ½ @17 ½
Brnd'd all wts.	30 @30	29 @29	15 ½ @10 ½
Nat. bulls	17 @17 ½	17 @17 ½	13 @13 ½
Brnd'd bulls.	16 @16 ½	16 @16 ½	12 @12 ½
Calfskins	65 @70s	60 @65n	36 @41
Kips, nat.	34 @36	32 @34n	28 @29
Slunks, reg.	3.50	3.50	@2.50
Slunks, hrs.	1.10 @1.20	1.00	90 @1.00

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; all slunks quoted flat.

COUNTRY HIDES			
Hvy. strts.	25 @26 ½	24 ½ @26	14 ½ @15
Hvy. cows.	25 @26 ½	24 ½ @26	14 ½ @15
Buffs	25 @26 ½	24 ½ @26	14 ½ @15
Extremes	25 @26 ½	24 ½ @26	14 ½ @15
Bulls	14 @15	14 @15	10 ½ @11
Calfskins	40 @45	40 @45	26 @28
Kipskins	28 @30	28 @30	23 @24

All country hides and skins quoted on flat trimmed basis.

SHEEPSKINS, ETC.

Pkr. shearlings	2.90	2.85 @2.90	@2.25
Dry pelts	27 @28	27 @28	24 @25
Horskides	9.75 @10.50	9.75 @10.50	7.25 @8.50

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended January 17, 1948, were 5,640,000 lbs.; previous week 9,047,000 lbs.; for the corresponding week last year 5,799,000 lbs.

Shipments of hides from Chicago for the week ended January 17, 1948, were 4,577,000 lbs.; previous week 6,690,000 lbs., in the corresponding week last year 4,963,000 lbs.

FRIDAY'S CLOSINGS

Provisions

The live hog top of \$28.00 and average of \$26.45 Friday at Chicago were both off 35c compared with a week earlier. Provision prices declined sympathetically, mostly 1c to 3c in the period. Friday prices: under 12 pork loins, 44@45c; Boston butts, 41@42c; 10/14 green skinned hams, 53c; 16/D pork shoulders, 38@39c; under 3 spareribs, 38@39c; 8/12 fat backs, 21½c; regular pork trimmings, 30@31c; 18/20 DS bellies, 38c; 4/6 green picnics, 36c, and 8/up green picnics, 35½c.

Cottonseed Oil

Cottonseed oil futures prices closed Friday at New York as follows: Mar. 29.00b, 29.20ax; May 27.05b, 27.15ax; July 26.50; Sept. 25.50; Oct. 23.30b, 24.00ax; Dec. 22.50b; Jan. ('49) 22.50n. Sales totaled 87 lots.

N. Y. HIDE FUTURES

MONDAY, JANUARY 19, 1948			
	Open	High	Low
Mar.	31.25b	31.40	30.50
June	29.40b	29.50	28.55
Sept.	27.80b	28.00	27.25
Dec.	26.60b	26.05	26.05
Closing 50 to 70 lower; Sales 45 lots.			

TUESDAY, JANUARY 20, 1948			
	Open	High	Low
Mar.	30.00b	31.65	30.80
June	28.55b	29.60	28.95
Sept.	27.10b	27.10	28.10n
Dec.	26.05b	26.05	26.05
Closing 74 to 85 higher; Sales 40 lots.			

WEDNESDAY, JANUARY 21, 1948			
	Open	High	Low
Mar.	31.70	32.00	31.45
June	29.50b	30.15	29.62
Sept.	28.15b	28.50	28.15b
Dec.	27.85b	27.40	27.05b
Closing 6 lower to 20 higher; Sales 60 lots.			

THURSDAY, JANUARY 22, 1948			
	Open	High	Low
Mar.	31.70	31.60	31.35
June	29.55b	29.55	29.36b
Sept.	27.95b	28.13	27.80
Dec.	26.75b	27.40	26.70b
Closing 14 to 35 lower; Sales 27 lots.			

FRIDAY, JANUARY 23, 1948			
	Open	High	Low
Mar.	31.30b	31.60	31.10
June	29.30b	29.60	29.05
Sept.	27.90b	28.10	27.40b
Dec.	26.70b	26.70	26.25b
Closing 25 to 45 lower; Sales 25 lots.			

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LIVESTOCK MARKETS

Weekly Review

BAE Reports on Livestock on Feed Indicate Less Beef, Lamb in 1948

On January 1, 1948 there were 12 per cent fewer cattle on feed for market than on the same date a year ago, according to a report of the Bureau of Agricultural Economics. The total of 3,774,000 head estimated on January 1 this year was the smallest number since 1940. It compares with 4,211,000 on January 1, 1946 and with the 1942-46 average of 4,253,000 head. The record high was 4,445,000 on January 1, 1943.

The number on feed in the 12 north central states, which include the Corn Belt, was 19 per cent smaller than last year. The total on January 1, 1948 was estimated at 2,779,000 head compared with 3,417,000 on January 1, 1947, and the 5-year average of 3,383,000 head. For the north central states the 1948 number was the smallest since 1939. All of the states in this area showed decreases except Wisconsin where the number increased 8 per cent compared with a year earlier. In Iowa the number decreased 25 per cent and in Illinois, Missouri, South Dakota and Nebraska the decrease was 20 per cent. Iowa has the smallest number on feed since 1939 and Illinois the smallest since 1937.

Shipments of stocker and feeder cattle into the 11 Corn Belt states during December were the smallest since 1940. The total movement during the last half of 1947 was 2,189,000 head. This was 508,000 head or 19 per cent below the record movement for the period occurring last year and the smallest shipments since 1944.

Outside of the north central region the total number of cattle on feed on January 1 this year was larger than a year earlier by about 12 per cent and

the largest on record. This is due to increased feeding in the West. The estimated number was 995,000 head compared with 890,000 last year and the 5-year average of 870,000 head. In the 11 western states the number this year was up about 116,000 head from a year earlier with increases recorded for all states in this region except Washington and Oregon. There was a marked increase in the numbers on feed in the most important cattle feeding states of this region.

Reports from cattle feeders in the Corn Belt on the weight of cattle on feed January 1 this year show a larger proportion of cattle weighing over 900 lbs. than last year. The proportion of cattle in this class was 31 per cent compared with 28 per cent last year. The percentage of cattle from 600 to 900 lbs. was about the same in both years—46 per cent—but for cattle under 600 lbs., including calves, the percentage was 23 per cent compared with 26 per cent.

Corn Belt feeders report that all of the decrease in the number on feed was in the number that have been on feed less than five months. The proportion as well as the number of cattle on feed over five months is larger than last year. The reported percentage of fed cattle to be marketed before May 1 is 55 per cent against 56 per cent reported a year ago. The tendency toward short-term feeding continues.

Lamb Operations Down 16%

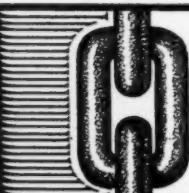
Sheep and lambs on feed for market January 1 this year totaled 16 per cent fewer than at the beginning of 1947. Estimated at 4,788,000 head, or 905,000 less than a year ago, it was the small-

est number since 1928. Nearly all of the decrease occurred in the corn belt states and in the important wheat pasture areas of Kansas, Oklahoma and Texas. The western states, as a group, showed an increase of 3 per cent.

In the corn belt states, the estimated number on feed was 2,740,000 head, a decrease of 953,000 or 26 per cent from last year. Most of the reduction was attributed to the decline in Kansas. Increases were shown for Nebraska (18 per cent), Illinois (10 per cent) and Indiana (5 per cent). Iowa was down 30 per cent, Minnesota 29 per cent, Missouri 25 per cent, South Dakota 30 per cent, Wisconsin 33 per cent, Ohio 10 per cent and Michigan 7 per cent. North Dakota was reported down 20 per cent, and New York state 34 per cent.

In the wheat pasture lamb-feeding area of the Great Plains the number was reported very sharply reduced. Kansas was down 62 per cent, Oklahoma 64 per cent, and Texas 65 per cent. Wheat pastures of Kansas had only about 215,000 lambs on feed January 1 compared with about 900,000 a year ago.

In Colorado and California, both important lamb-feeding states, operations were up 30 per cent and 25 per cent, respectively. Northern and northeastern Colorado and Nebraska received many lambs originally scheduled for fattening in Kansas. The North Platte Valley of Nebraska and Wyoming had 300,000 head on feed compared with 260,000 head last year. Northern Colorado had 445,000 head compared with 390,000 head last year. Elsewhere in the West several states show increases while a few have a somewhat smaller number on feed January 1 than a year ago. Arizona was estimated to have 72 per cent more, New Mexico up 69 per cent, Utah up 28 per cent, Nevada up 17 per cent and Montana up 5 per cent. In Oregon, Washington, Idaho and Wyoming the decrease was 29 per cent, 7 per cent, 7 per cent and 6 per cent, respectively.



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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, January 21, 1948, reported by the Production & Marketing Administration:

HOGS: (Quotations based on
hard hogs) St. L. Nat'l. Stk. Yds. Chicago Kansas City Omaha St. Paul

BARROWS AND GILTS:

Good and Choice:

120-140 lbs.	\$21.50-24.75	\$23.00-25.25	\$.....	\$.....
140-160 lbs.	24.50-26.25	25.00-26.75	24.25-26.00	23.00-25.00
160-180 lbs.	26.00-27.25	26.50-27.00	25.50-26.25	25.00-26.25
180-200 lbs.	27.00-27.25	27.00-27.25	26.00-26.50	26.00-26.50
200-220 lbs.	27.00-27.25	27.00-27.25	26.25-26.75	26.00-26.50
220-240 lbs.	27.00-27.25	26.75-27.25	26.25-26.75	26.00-26.75
240-270 lbs.	26.75-27.25	26.00-26.75	26.00-26.50	25.50-26.00
270-300 lbs.	26.25-26.75	25.50-26.25	25.50-26.15	25.50-26.00
300-330 lbs.	25.50-26.50	25.25-25.75	25.35-25.65	25.50-25.75
330-360 lbs.	25.00-26.00	24.75-25.25	25.00-25.50	24.75-25.00

Medium:

160-220 lbs.	23.00-27.00	23.50-26.00	25.00-26.00	23.00-26.00	24.25-25.25
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SOWS:

Good and Choice:

270-300 lbs.	24.00-24.25	24.00-24.25	23.75-24.00	23.50-23.75	23.25-23.50
300-330 lbs.	24.00-24.25	24.00-24.25	23.75-24.00	23.50-23.75	23.25-23.50
330-360 lbs.	23.75-24.25	24.00-24.25	23.75-24.00	23.50-23.75	23.25-23.50
360-400 lbs.	23.50-24.00	23.75-24.00	23.75-24.00	23.50 only	23.25-23.50

Good:

400-450 lbs.	23.25-24.00	23.25-23.50	23.50-23.75	23.50 only	23.25-23.50
450-550 lbs.	22.75-23.75	22.75-23.25	23.50-23.75	23.50 only	23.25-23.50

Medium:

250-350 lbs.	21.00-23.75	21.00-22.75	23.00-23.75	22.50-23.50	22.50-23.00
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PIGS (Slaughter):

Medium and Good:

90-120 lbs.	16.00-22.00	19.00-22.00
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SLAUGHTER CATTLE, VEALERS AND CALVES:

STEERS, Choice:

700-900 lbs.	30.00-33.00	32.00-37.00	29.25-36.25	30.50-36.00	31.50-36.00
900-1100 lbs.	31.00-34.00	32.00-39.00	31.25-37.50	31.75-39.00	31.50-36.50
1100-1300 lbs.	31.50-35.00	33.00-39.00	32.00-38.50	32.50-39.00	31.50-36.50
1300-1500 lbs.	32.00-36.00	33.00-39.50	32.00-38.50	32.00-39.00	31.50-36.50

STEERS, Good:

700-900 lbs.	25.50-30.00	27.00-32.50	26.00-31.25	26.25-31.50	27.00-31.50
900-1100 lbs.	26.00-31.00	27.50-33.50	27.50-32.00	27.00-32.50	27.00-31.50
1100-1300 lbs.	26.50-32.00	27.50-34.00	27.50-32.00	27.00-32.50	27.00-31.50
1300-1500 lbs.	26.50-32.00	27.50-34.50	27.50-32.00	27.25-32.00	27.00-31.50

STEERS, Medium:

700-1100 lbs.	20.00-26.00	22.50-27.50	22.25-27.50	21.75-27.25	20.00-27.00
1100-1300 lbs.	21.00-26.50	23.50-27.50	23.50-27.50	23.25-27.25	20.00-27.00

STEERS, Common:

700-1100 lbs.	18.00-21.00	19.50-23.50	19.00-23.00	17.50-22.00	18.00-20.00
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HEIFERS, Choice:

600-800 lbs.	29.00-31.00	30.50-34.00	28.25-33.00	28.50-32.50	30.50-33.50
800-1000 lbs.	29.00-32.00	31.50-35.00	29.50-34.00	29.00-34.00	30.50-34.50

HEIFERS, Good:

600-800 lbs.	24.50-29.00	26.00-30.50	26.25-29.00	25.00-29.00	26.00-30.50
800-1000 lbs.	25.00-29.00	26.50-31.50	26.50-29.50	25.25-29.00	26.00-30.50

HEIFERS, Medium:

500-900 lbs.	19.00-25.00	21.00-26.00	19.50-26.25	19.00-25.25	20.00-22.50
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HEIFERS, Common:

500-900 lbs.	16.00-19.00	18.50-21.00	17.00-19.50	17.00-19.00	17.00-19.50
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COWS (All Weights):

Good	20.00-23.00	22.00-24.50	20.25-23.50	20.50-23.00	20.00-23.00
Medium	18.00-20.00	18.00-22.00	18.00-20.25	18.25-20.50	18.00-20.00
Cut & com.	15.30-18.00	15.30-18.00	14.75-18.00	16.00-18.25	15.00-18.00
Canner	13.50-15.50	14.00-15.50	13.50-14.75	15.00-16.00	14.00-15.00

BULLS (Yrs. Excl.): All Weights:

Beef, good	21.00-22.00	21.00-24.00	21.00-22.00	21.00-21.50	21.50-22.25
Sausage, good	20.00-21.00	21.50-22.50	20.00-21.00	20.50-21.25	21.50-23.00
Sausage, medium	18.50-20.00	20.00-21.50	18.00-20.00	18.00-20.50	18.50-21.50
Sausage, cut &	15.00-18.00	15.00-18.00	14.75-18.00	15.00-18.00	14.50-18.00

CALVES (500 lbs. down):

Good & choice	23.00-27.00	21.00-25.00	23.00-27.00	21.00-26.00
Com. & med.	15.00-23.00	17.00-21.00	15.00-23.00	17.00-21.00
Calif.	9.00-15.00	15.00-18.00	11.00-15.00	12.00-15.00	12.00-16.00

CALVES (500 lbs. down):

Good & choice	23.00-27.00	21.00-25.00	23.00-27.00	21.00-26.00
Com. & med.	15.00-23.00	17.00-21.00	15.00-23.00	17.00-21.00
Calif.	9.00-15.00	14.00-17.00	11.00-15.00	13.00-17.00	13.00-17.00

SLAUGHTER LAMBS AND SHEEP:¹

LAMBS (Wooled):	25.25-26.00	24.75-25.00	24.00-24.75	24.25-24.75	24.25-25.25
Good & good*	21.50-25.00	21.00-24.25	21.50-24.00	21.25-24.00	20.25-24.00
Common	17.00-20.50	18.00-20.00	19.00-21.25	16.50-20.50	17.00-20.00

TRLG. WETHERS:²

Good & choice*	21.00-21.50	19.50-20.00
Med. & good*	18.00-20.50	17.25-19.25

EWES:²

Good & choice*	10.00-11.50	12.25-13.25	11.75-12.50	11.50-12.50	12.50-13.50
Com. & med.	8.50-9.50	10.50-12.25	10.00-11.50	9.75-11.50	9.50-12.25

¹Quotations on wooled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

²Quotations on wooled basis.

*Quotations on slaughter lambs and yearlings of Good and Choice grades and the Medium and Good grades and on ewes of Good and Choice grades as combined represent lots averaging within the top half of the Good and the top half of the Medium grades, respectively.

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PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, January 17, 1948, as reported to THE NATIONAL PROVISIONER:

CHICAGO

Armour, 8,693 hogs; Swift, 4,253 hogs; Wilson, 7,434 hogs; Agar, 8,746 hogs; Shippers, 6,615 hogs; Others, 32,199 hogs.

Total: 27,456 cattle; 3,728 calves; 67,940 hogs; 10,058 sheep.

KANSAS CITY

Armour, 8,724 cattle; 621 hogs; 3,977 sheep.

Cudahy, 2,635 cattle; 635 hogs; 2,022 sheep.

Swift, 3,079 cattle; 749 hogs; 3,749 sheep.

Wilson, 2,709 cattle; 887 hogs; 2,255 sheep.

Central, 532 cattle; 8 hogs; 2,920 sheep.

U.S.P., 1,039 cattle; 8 hogs; 1,396 sheep.

Others, 5,141 cattle; 3,278 hogs; 15,952 sheep.

Total: 19,859 cattle; 2,900 hogs; 15,481 sheep.

OMAHA

Armour, 8,301 cattle; 16,943 hogs; 5,485 sheep.

Cudahy, 5,647 cattle; 11,057 hogs; 3,506 sheep.

Swift, 5,463 cattle; 11,852 hogs; 2,708 sheep.

Wilson, 4,123 cattle; 6,079 hogs; 2,920 sheep.

Others, 5,141 cattle; 11,727 hogs; 5,486 sheep.

Cattle and calves: Eagle, 68; Great

er Omaha, 164; Hoffman, 147; Roth-

child, 471; Roth, 208; Kingan, 1,688;

Merchants, 74; Live Stock, 512.

Total: 26,928 cattle and calves; 57,658 hogs and 11,650 sheep.

E. ST. LOUIS

Armour, 14,230 cattle; 1,585 hogs; 3,546 sheep.

Swift, 4,457 cattle; 1,630 hogs; 2,633 sheep.

Hunter, 1,726 cattle; 3,472 hogs; 257 sheep.

Hill, 1,726 cattle; 1,863 hogs; 257 sheep.

Kane, 1,726 cattle; 2,515 hogs; 257 sheep.

Laticide, 1,726 cattle; 1,334 hogs; 257 sheep.

Siebold, 1,726 cattle; 880 hogs; 257 sheep.

Others, 4,823 cattle; 199 hogs; 3,200 sheep.

Shippers, 3,440 cattle; 1,540 hogs; 548 sheep.

Total: 18,676 cattle; 4,962 hogs; 63,350 sheep.

ST. JOSEPH

Armour, 3,572 cattle; 718 hogs; 11,620 sheep.

Swift, 3,508 cattle; 624 hogs; 7,695 sheep.

Others, 4,188 cattle; 527 hogs; 5,261 sheep.

Total: 11,208 cattle; 1,869 hogs; 25,110 sheep.

Does not include 150 cattle, 18,683 hogs and 3,732 sheep bought direct.

SIOUX CITY

Armour, 3,959 cattle; 51 hogs; 4,159 sheep.

Cudahy, 4,044 cattle; 36 hogs; 5,693 sheep.

Swift, 3,044 cattle; 43 hogs; 3,144 sheep.

Others, 383 cattle; 43 hogs; 555 sheep.

Shippers, 19,839 cattle; 65 hogs; 14,036 sheep.

Total: 31,269 cattle; 195 hogs; 73,311 sheep.

WICHITA

Armour, 1,269 cattle; 508 hogs; 3,766 sheep.

Guggenheim, 602 cattle; 36 hogs; 2,464 sheep.

Dunn, 1,269 cattle; 36 hogs; 2,464 sheep.

Osterdag, 94 cattle; 36 hogs; 2,464 sheep.

Dold, 120 cattle; 546 hogs; 2,464 sheep.

Sunflower, 28 cattle; 29 hogs; 2,464 sheep.

Pioneer, 67 cattle; 36 hogs; 2,464 sheep.

Excel, 67 cattle; 617 hogs; 2,464 sheep.

Others, 1,441 cattle; 617 hogs; 2,464 sheep.

Total: 4,225 cattle; 508 hogs; 4,004 sheep.

OKLAHOMA CITY

Armour, 2,497 cattle; 655 hogs; 1,924 sheep.

Wilson, 2,427 cattle; 1,031 hogs; 1,766 sheep.

Others, 197 cattle; 2 hogs; 549 sheep.

Total: 5,121 cattle; 1,688 hogs; 4,239 sheep.

Does not include 711 cattle, 537 hogs and 1,159 sheep bought direct.

CINCINNATI

Armour, 3,571 cattle; 839 hogs; 11,460 sheep.

Kahn's, 3,571 cattle; 839 hogs; 11,460 sheep.

Lohrey, 3,571 cattle; 420 hogs; 1,159 sheep.

Schlachter, 160 cattle; 59 hogs; 1,159 sheep.

Schroth, 185 cattle; 10 hogs; 2,985 sheep.

National, 492 cattle; 770 hogs; 8,055 sheep.

Others, 2,734 cattle; 770 hogs; 8,055 sheep.

Total: 3,571 cattle; 839 hogs; 11,460 sheep.

Does not include 1,256 cattle, and 6,613 hogs bought direct. Market ships.

Others, 2,734 cattle; 770 hogs; 8,055 sheep.

Total: 3,571 cattle; 839 hogs; 11,460 sheep.

CHICAGO LIVESTOCK

DENVER

Cattle	Calves	Hogs	Sheep
1,774	167	6,745	8,757
Swift	2,102	133	7,103
Cudahy	1,030	54	4,484
Others	4,958	258	1,922
Totals	9,864	612	20,254

ST. PAUL

Cattle	Calves	Hogs	Sheep
5,342	2,833	16,014	2,306
Bartsch	571
Cudahy	1,159	1,746	...
Rifkin	993
Superior	1,989
Swift	6,145	3,964	2,560
Others	757	2,153	4,325
Totals	16,936	10,696	46,899

FORT WORTH

Cattle	Calves	Hogs	Sheep
1,192	1,448	3,141	3,768
Swift	1,523	1,538	2,392
Blue	460	28	413
City	332	...	224
Rosenthal	327	8	...
Totals	3,843	3,022	6,170

TOTAL PACKER PURCHASES

Week ended	Prev. week	Cor. week
Jan. 17	1947	1947
Cattle	179,036	214,716
Hogs	391,866	403,458
Sheep	126,312	153,854
Totals	713,214	711,009

CHICAGO LIVESTOCK

Supplies of Livestock at the Chicago Union Stockyards for current and comparative periods:

RECEIPTS

Cattle	Calves	Hogs	Sheep
Jan. 16	2,601	449	20,534
Jan. 17	304	134	6,712
Jan. 19	10,546	1,358	15,120
Jan. 20	8,350	736	18,709
Jan. 21	9,537	822	16,523
Jan. 22	4,000	700	10,500

*Wk. so far

**Cattle

**Calves

**Hogs

**Sheep

Total

Special
PROVISION
for the
week

Chicago
Kansan
Omaha

East St.
St. Joe

Souix C

Wichita
New Y

Jersey
Oklahoma
Cincin

Denver
St. Paul

Milwaukee

Total

**Cattle

**Calves

**Hogs

**Sheep

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER showing the number of livestock slaughtered at 13 centers for the week ended January 17, 1948.

CATTLE

	Week ended	Cor.
	Jan. 17	week
Chicago	27,456	27,238
Kansas City	22,759	25,415
Omaha*	28,172	30,131
East St. Louis	10,413	10,328
St. Joseph	10,603	11,228
Sioux City	11,000	12,095
Wichita*	3,292	3,707
New York & Jersey City	8,165	8,578
Oklahoma City	8,057	8,934
Cincinnati	7,162	7,069
Denver	9,758	7,200
St. Paul	16,190	21,852
Milwaukee	3,889	4,925
Total	166,986	176,679
	184,645	

HOGS

	Week ended	Cor.
	Jan. 17	week
Chicago	62,965	58,621
Kansas City	15,481	13,121
Omaha*	76,758	68,851
East St. Louis	40,876	31,937
St. Joseph	41,067	34,229
Sioux City	53,163	35,784
Wichita*	4,377	3,428
New York & Jersey City	35,637	35,385
Oklahoma City	19,067	19,440
Cincinnati	20,087	20,055
Denver	23,678	11,052
St. Paul	42,574	44,865
Milwaukee	5,639	6,284
Total	441,371	375,423
	528,972	

SHEEP

	Week ended	Cor.
	Jan. 17	week
Chicago	14,292	16,481
Kansas City	15,052	19,823
Omaha*	13,080	17,101
East St. Louis	6,436	9,681
St. Joseph	17,367	16,343
Sioux City	12,486	18,627
Wichita*	2,464	4,037
New York & Jersey City	38,680	45,342
Oklahoma City	2,045	3,247
Cincinnati	1,073	705
Denver	13,869	11,092
St. Paul	6,633	7,856
Milwaukee	726	1,050
Total	145,037	171,335
	218,648	

*Cattle and calves.

Federally inspected slaughter, including directs. Stockyards sales for local slaughter. Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Livestock prices at the Baltimore, Md., market on January 20, 1948:

CATTLE:

Steers, good	\$26.50@30.00
Steers, med. & good	20.00@26.00
Cows, good	19.50@24.00
Cows, com. & med.	16.00@19.00
Cows, cut & can.	13.00@15.00
Bulls, sanitary, good	20.00@23.00
Bulls, sanitary, med. & com.	16.50@20.00

CALVES:

Vealers, gd. to ch.	\$25.00@31.00
Com. to med.	13.00@22.00
Cull to com.	5.00@12.00

HOGS:

Gd. & ch.	\$27.75@28.00
LAMBS:	\$25.00@26.00

NEW YORK RECEIPTS

Receipts of salable live stock at Jersey City and 41st st., New York market for week ended January 17, 1948:

Cattle	Calves	Hogs*	Sheep
Salable	678	2,808	185
Total (incl. directs)	4,568	8,252	20,382
Previous week:			21,369
Salable	670	2,869	481
Total (incl. directs)	4,129	9,160	19,606
			30,329

*Including hogs at 31st street.

CORN BELT DIRECT TRADING

(Reported by Office of Production & Marketing Administration.)

Des Moines, Ia., January 22.—At the ten concentration yards and 11 packing plants in Iowa and Minnesota through the first four days this week barrows and gilts under 270 lbs. sold 50c to \$1.25 lower and were largely 75c to \$1.25 off, while heavier butchers were \$1.00 to \$1.75 lower and sows were mostly \$1.00 to \$1.50 off. Thursday's market prices ranged 25c to \$1.00 up from Wednesday. Quotations Thursday ranged as follows:

Hogs, good to choice:

100-180 lb.	\$21.75@26.25
180-240 lb.	25.25@27.00
240-330 lb.	24.75@26.75
300-360 lb.	24.25@25.75

Sows:

270-330 lb.	\$23.25@24.25
400-550 lb.	21.25@24.00

Receipts of hogs at Corn Belt markets for the week ended January 22 were:

This week

Same day last wk.

Jan. 16	60,900	58,755
Jan. 17	11,000	16,215
Jan. 19	45,000	105,000
Jan. 20	50,000	37,500
Jan. 21	35,000	29,200
Jan. 22	35,000	29,200

LIVESTOCK RECEIPTS

Receipts at major livestock markets were as follows:

AT 20 MARKETS,

WEEK	Cattle	Hogs	Sheep
Jan. 17	290,000	640,000	205,000
Jan. 18	303,000	616,000	233,000
1947	350,000	605,000	258,000
1946	143,000	209,000	103,000
1945	272,000	476,000	311,000

AT 11 MARKETS

WEEK	Hogs
Jan. 17	525,000
Jan. 18	489,000
1947	496,000
1946	168,000
1945	398,000

AT 7 MARKETS,

WEEK	Cattle	Hogs	Sheep
Jan. 17	194,000	474,000	115,000
Jan. 18	210,000	438,000	145,000
1947	241,000	444,000	191,000
1946	89,000	148,000	68,000
1945	199,000	344,000	246,000

CANADIAN KILL

Inspected slaughter in Canada for week ended January 10 as reported by the Dominion Department of Agriculture:

CATTLE	Week Ended	Same Week
	Jan. 10	Last Year
Western Canada	18,368	17,990
Eastern Canada	12,215	8,002
Total	30,583	25,992
HOGS		
Western Canada	91,027	61,774
Eastern Canada	71,902	45,435
Total	163,019	107,209
SHEEP		
Western Canada	5,372	7,690
Eastern Canada	7,032	6,863
Total	12,404	14,553



PREFERRED PACKAGING SERVICE

CELLOPHANE GLASSINE
GREASEPROOF PARCHMENT
BACON PAK LARD PAK

DANIELS MANUFACTURING CO.
RHINELANDER, WISCONSIN
CREATORS • DESIGNERS • MULTICOLOR PRINTERS

STAINLESS STEEL

Adelmann Ham Boilers now available in this superior metal. Life-time wear at economical cost.

Inquiries Invited

HAM BOILER CORPORATION

Office and Factory, Port Chester, N. Y. • Chicago Office, 332 S. Michigan Ave., 4

DRESS UP YOUR PRODUCT WITH

NATURAL SAUSAGE CASINGS

Berth. Levi & Co., Inc.
OUR 67th YEAR

"THE CASING HOUSE"

NEW YORK • CHICAGO • LONDON • BUENOS AIRES • AUSTRALIA • WELLINGTON

GRIND YOUR BY-PRODUCTS

The Profitable Gruendler Way

HASHER

recommended for
Carcasses and
Greasy Waste and Refuse
Mfrs. of Cracking Grinders — and Bone Crushers

GRUENDLER
CRUSHER and PULVERIZER CO.
2915-17 North Market St., ST. LOUIS (6), MO.

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

WESTERN DRESSED MEATS

STEER AND HEIFER:	Carcasses
Week ending Jan. 17, 1948.	13,089
Week previous.	11,393
Same week year ago.	12,184

COW:

Week ending Jan. 17, 1948.	3,724
Week previous.	2,664
Same week year ago.	4,091

BULL:

Week ending Jan. 17, 1948.	710
Week previous.	346
Same week year ago.	100

VEAL:

Week ending Jan. 17, 1948.	14,061
Week previous.	10,672
Same week year ago.	16,273

LAMB:

Week ending Jan. 17, 1948.	46,486
Week previous.	36,140
Same week year ago.	35,915

MUTTON:

Week ending Jan. 17, 1948.	1,668
Week previous.	1,508
Same week year ago.	4,473

HOG AND PIG:

Week ending Jan. 17, 1948.	6,405
Week previous.	6,730
Same week year ago.	1,434

POK CUTS:

Week ending Jan. 17, 1948.	3,252,651
Week previous.	2,544,583
Same week year ago.	2,293,023

BEEF CUTS:

Week ending Jan. 17, 1948.	189,786
Week previous.	192,010
Same week year ago.	46,935

VEAL AND CALF:

Week ending Jan. 17, 1948.	2,884
Week previous.	3,452
Same week year ago.	768

LAMB AND MUTTON:

Week ending Jan. 17, 1948.	1,874
Week previous.	1,582
Same week year ago.	1,263

BEEF CURED:

Week ending Jan. 17, 1948.	17,154
Week previous.	36,191
Same week year ago.	19,723

PORK CURED AND SMOKED:

Week ending Jan. 17, 1948.	1,633,983
Week previous.	1,417,882
Same week year ago.	1,296,803

LARD AND PORK FATS:

Week ending Jan. 17, 1948.	165,005
Week previous.	78,514
Same week year ago.	140,572

LOCAL SLAUGHTER

STEERS:

Week ending Jan. 17, 1948.	5,195
Week previous.	6,023
Same week year ago.	7,477

COWS:

Week ending Jan. 17, 1948.	2,080
Week previous.	2,058
Same week year ago.	1,133

BULLS:

Week ending Jan. 17, 1948.	890
Week previous.	492
Same week year ago.	1,189

CALVES:

Week ending Jan. 17, 1948.	11,556
Week previous.	11,346
Same week year ago.	12,492

HOGS:

Week ending Jan. 17, 1948.	35,637
Week previous.	35,385
Same week year ago.	49,940

SHEEP:

Week ending Jan. 17, 1948.	38,680
Week previous.	43,306
Same week year ago.	57,454

Country dressed product at New

York totaled 5,207 veal, 37 hogs and 76 lambs in addition to that shown above. Previous week 6,392 veal, 30 hogs and 36 lambs. Same week 1947: 6,334 veal, 5 hogs and 82 lambs. ^{†Incomplete.}

WEEKLY INSPECTED SLAUGHTER

Inspected slaughter of livestock at 32 centers for the week ended January 17, as reported by the USDA, showed a slight increase for hogs and a decline for cattle, calves and sheep.

Cattle	Calves	Hogs	Sheep & Lambs
8,165	11,556	35,637	38,000
7,082	1,390	24,129	2,279

NORTH ATLANTIC

New York, Newark, Jersey City	5,638	3,829	57,030	10,115
Baltimore, Philadelphia	32,586	11,828	129,543	22,786
St. Paul-Wis. Group	30,144	27,499	124,114	10,294

NORTH CENTRAL

Cincinnati, Cleveland, Indianapolis	5,638	3,829	57,030	10,115
Chicago, Elburn	32,586	11,828	129,543	22,786
St. Louis, Mo.	30,144	27,499	124,114	10,294
Sioux City	8,477	8,477	87,716	17,098
Omaha	11,569	248	53,212	13,963
Kansas City	25,481	83,837	20,178	19,087
Iowa and So. Minn. ⁴	18,803	9,912	239,925	37,000

SOUTHEAST⁴

SOUTHEAST ⁴	8,534	5,293	35,428	...
SOUTH CENTRAL ⁴	26,468	10,067	98,205	34,620
ROCKY MOUNTAIN ⁶	9,126	610	21,870	17,098

PACIFIC⁷

PACIFIC ⁷	21,772	5,959	34,803	33,645
Grand total	254,737	102,656	1,086,205	272,625
Total week earlier	204,014	125,823	1,047,539	281,860

SOUTHEAST⁴

⁴Includes St. Paul, Mo., St. Paul, Minn., and Madison, Milwaukee, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Minn. ⁵Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁶Includes St. Joseph, Mo., Wichita, Kansas, Oklahoma City, Okla., Ft. Worth, Texas. ⁷Includes Denver, Colo., Ogden and Salt Lake City, Utah. ⁸Includes Los Angeles, Vernon, San Francisco, San Jose, Sacramento, Vallejo, Calif. ⁹NOTE: Packing plants included in above tabulations slaughtered approximately the following percentages of total slaughter under Federal Meat Inspection during December, 1947—cattle 76.8, calves 72.1, hogs 78.3, sheep and lambs 84.9.

SOUTHEASTERN RECEIPTS

Receipts of livestock as reported by the Production and Marketing Administration at eight southern packing plants located in Georgia, Alabama and Florida:

Cattle	Calves	Hogs
3,540	1,855	15,268
3,236	1,855	18,515

Cor. week last year.

HELP WANTED

SALESMEN: To call on meat packers, sausage kitchens to sell full line of seasonings, cures, emulsifiers, specialties. Two established territories now open. Those qualified must have experience selling seasonings. Salary, expense, and bonus. **W-312, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.**

SUPERINTENDENT: Wanted for a medium sized packing plant, who is thoroughly qualified and experienced in the following departments: slaughtering, cutting, sausage manufacturing, curing, edible and inedible rendering, casings and mechanical maintenance. Write P. O. Box 630, Wheeling, W. Va.

Wanted: Assistant SALES MANAGER to head beef and veal sales department. Must be an excellent organizer and provide outstanding references. Write Box W-382, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERT SAUSAGE MAKER Ohio medium sized plant needs immediately a qualified sausage maker, experienced in quantity and quality production. We are interested only in an expert. Write Box W-385, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PLANTS FOR SALE

Meat Plant For Sale

Modern, good condition, suitable for beef or hogs, with sausage kitchen, 1 floor 68'x68', 4 refrigerators, 3 smoke houses, tracking, deep well pump (without equipment). Adjoining building 20'x30' concrete and cinder blocks, 2 floors, about 1 acre of ground, about 40 miles from Philadelphia, good community, low taxes, good help available, price \$15,000.00. Chas. Abrams, 68 N. 2nd Street, Philadelphia, Penna. Walnut 2-2218.

FOR SALE: Modern slaughter house, new cement block construction only one year old. Located 70 miles northwest of Chicago in the heart of the calf country. Plant is ideal for calf slaughtering. Also has one beef bed and large holding pens. Must be seen to be appreciated. FS-425. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CLASSIFIED ADVERTISING • For Additional Ads See Opposite Page 49

POSITION WANTED

General Manager

Experienced packinghouse executive desires position. Can assume full charge—plant operations, industrial relations, financial matters. Well-rounded practical experience plus college educational background, with successful record. Excellent references. W-420, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Hotel Supply Manager

Connection wanted by top notch executive specialist in hotel and restaurant supply field, with record of successful management nationally known companies. Write W-430, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Fully experienced packinghouse man desires connection with plant in the Chicago area. Young in years and old in experience in all branches of packing and sausage production. Excellent record and character open to investigation. Now located with a western meat packer. W-428, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE EXPERT-foreman, desires position. Experienced in quantity and quality production. Twenty-five years' experience. Sober, reliable, in best of health. W-431, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SAUSAGE MAKER—I am an A-number 1 sausage maker with 30 years' experience. Specialist in hams and any kind of fresh and dry sausage. Prefer east. W-433, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

EXPERT SAUSAGE MAKER: Can make full line of sausage and specialties. Now in Chicago. W-432, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

OFFICE MANAGER and accountant wanted, who understands all meat packing plant operations. Write full details to P. O. Box 630, Wheeling, W. Va.

CLASSIFIED ADVERTISING

Unpublished; set solid. Minimum 20 words \$4.00; additional words 20¢ each. "Position wanted," special rate; minimum 20 words \$1.00; additional words 15¢ each. Count address.

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE. PLEASE REMIT WITH ORDER.

EQUIPMENT FOR SALE

ICE MACHINES FOR SALE

YORK—4x4, Model Y-26, Serial #36904, 10 HP motor, 3-60-220. Self-contained unit.

YORK—6x6, Model D-6, Serial #42731, 30 HP motor, 3-60-220. Complete with condenser.

YORK—6x6, Model Y-15, Slow Speed 40 HP motor (2 each).

YORK—Cold Diffuser, Ammonia, 15 ton capacity.

FRICK—7x7, Serial #10029, Slow speed, 200 rpm, 35 HP motor, 30-60-220. V-belt drive. Rebuilt 1948.

LIPPMAN—4½x5, Self-contained unit. 7½ HP motor.

CARRIER—Four 15 HP Freon Self-contained units.

CARRIER—5-Ton Freon Self-contained unit. 2 Speed. 5 HP motor with cold diffuser.

CARRIER—5-Ton Air Conditioning Unit, New, Air Cooled Self-contained, Model 41 BITH 109.

COPALINE—3 HP Self-contained Ice Maker. Twenty 50 lb. ice cans in cabinet, Cap., 2000-3000 lbs. per day.

MOTORS—Used—in good condition, late type. From ½ HP to 50 HP single and three phase. Offered at substantial savings. Send us your requirements.

We also have an assortment of 1, 2 and 3 HP methyl chloride freon, self-contained ice machines.

Aaron Equipment Co.

Offices and Warehouse

1347 S. Ashland Ave., Chicago 8, Ill.
CHesapeake 5300

1-9½x9½, Baker 277 RPM
1-9½ York Y-15
1-7½x7½ York Y-15
2-6½ York Y-15
2-5½ York Y-15
1-5½x5½ Vilter
1-3½x3½ Baker 4 Cylinder
1-3½x3½ Vilter
1-3½x3½ York self contained unit
1-3½ York self contained unit
Motors and drives furnished if required

12-Volt Multi-pulse condensers
1-24" x 18" Baker 75 ton condenser
1-12" x 18" 40" Baker receiver
1-30" x 12" x 40" 25 ton shell and tube brine cooler
All equipment rebuilt and guaranteed

7-3½" x 6½" 4" and 6" corkboard insulated doors, new

Attractive prices for quick sale

M & M CONSTRUCTION COMPANY

420 Court Avenue Des Moines, Iowa

For Immediate Delivery from Stock

800# Boss Meat Mixer with 10 HP motor
Silent Cutter Boss 36" Bowl with 20 HP motor

Silent Cutter Buffalo 48A, other sizes
Silent Cutter, 21-28" Round Blades

Bacon Slicers: Hottmann Mixers; Stuffers; Tanks; Grinders; Rotors; Hammer Mills; Stainless Kettles.

We buy & sell single items & complete plants.

NEWMAN TALLOW & SOAP MACHINERY CO.

1051 W. 35th St., Chicago 9, Ill.

Meat Packers—Attention

FOR SALE: 1-Hottmann #4 Mixer, 600# capacity.

requires 40 HP, jacketed trough; 1-Enterprise

#106 Meat Grinder, belt driven; 3-Mechanical

Dryers, 5x12'; 1-Cast Iron 2000 gallon jacketed

agitated Kettle; 12-Stainless jacketed Kettles, 30,

40, 60, 80 gallons; 30-Aluminum jacketed Kettles,

20, 40, 60, 80, 100 gallon; 2-Albright-Nell 4x9'

Lard Roller; 1-Brechett 1000# Meat Mixer. Send us

your inquiries.

WHAT HAVE YOU FOR SALE?

CONSOLIDATED PRODUCTS CO., INC.

14-19 Park Row, New York City, N. Y.

FOR SALE: 1-17" Bauer Hammer Mill 50 H.P.,

3000 R.P.M. G.E. motor direct connected, three new

screws. Green Bay Soap Co., W. J. Kearns, Green

Bay, Wisconsin.

FOR SALE: Portable 40x12 foot freezer—used only

one season. Need space for manufacturing. Priced

for quick sale. Waterloo Sausage Company, Waterloo, Wisconsin.

FOR SALE: National cash register sales analysis

machine. Electric Register. In good working order.

C. E. Richard & Sons, Muscatine, Iowa.

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PLANTS FOR SALE

SLAUGHTER HOUSE

For sale, dissolving partnership. Plant almost new, and thoroughly modern. One beef, one hog killing equipment. Three new insulated delivery trucks and one pick-up truck. Two coolers, room for about 150 beef. James Armstrong, P.O. Box 294, Vista, California, Phone 2661, Vista, Calif.

FOR SALE: Small well established packing plant in very good location, excellent profits. Exceptional opportunity. Complete details furnished on receipt of evidence of financial responsibility. F-426. THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

IMPORTANT! Auction of Purnell Packing Plant advertised Jan. 17 issue will be held WEDNESDAY, January 28, 1 P.M. Be sure to attend!

HILLSBORO REALTY & AUCTION CO.

304 Fifth Ave. N., Nashville, Tenn.

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MERCHANDISE OFFERED

CANNED MEATS

WHOLESAVERS & WAGON JOBBERS

Direct importers have for immediate delivery the best canned meat item on the market. Argentine corned beef, No. 1 quality, 48/12 oz. and 12/6 lb. Order promptly. No order too large or too small.

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CATTLESWITCHES WANTED: Please write or call KAISER-REISMAN CORP., 230 Java Street, Brooklyn 22, N. Y. Phone EVergreen 9-5953.

CLAIM COLLECTION ON DEAD, MISSING, CRIPPLED ANIMALS AND SHRINKAGE AGAINST ALL CARRIERS AND FREIGHT BILL AUDITING. NO COLLECTION, NO CHARGE.

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99 Hudson St., New York 13, N. Y.
Phone Worth 2-3684-5-6

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Essential "Pocket Calculator" giving live and dressed carcass costs of cattle, sheep and hogs. Postpaid \$1.

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SAMI S. SVENDSEN

407 SO. DEARBORN ST., CHICAGO 5, ILL.

ADDITIONAL CLASSIFIED ADVERTISING ON PAGE 48

WATCH THIS COLUMN FOR WEEKLY SPECIALS

Bariant and Co. list below some of their current machinery and equipment offerings, for sale, available for prompt shipment unless otherwise stated, at prices quoted F.O.B. shipping points. subject to prior sale.

Write for Our Weekly Bulletins.

New Packing House Equipment Available Immediately

The following items are listed at current prices, plus freight:

- 1-BACON FORMING PRESS: NEW, Anco Model 800, complete with motor and starter.
- 1-TROLLEY & SMOKESTICK WASHER: NEW, Mepaco, similar to Globe #551.
- 1-SCALE: NEW, Toledo model 3-1511, capacity 3250 lbs., 72x48" platform.
- 3-DRY RENDERING COOKERS: NEW, Globe 5x12'.
- 3-HYDRAULIC PRESSES: NEW, Globe 500-ton, complete with pump and fittings.
- 1-HOG: NEW, Diamond #25.
- 2-TRANSPORTERS (BLOWERS): NEW, Yeoman 10x10.
- 1-EXTRAL WASHING.
- 1-AMMONIA COMPRESSOR: NEW, Worthington, 10x10, with 100 HP motor.

Rendering & Lard Equipment

- 1-EXPELLER: Anderson RB, Heavy Duty, similar to Duo—with tempering apparatus and motor. \$6985.00
- 1-EL-SILENT: Anderson #2 with 15 HP motor and condition. 1700.00
- 1-CRACKLING PRESS: Anco, 2024, continuous screw type, practically new. 7150.00
- 1-HYDRAULIC PRESS: Anco 300 ton, complete with pump, good condition. 2500.00
- 1-CRACKLING PAN: 30"x7'6", coils with screen, described excellent condition. 300.00
- 2-BONE CRUSHERS: NEW, similar to Anco #638, capacity 10,000 lbs. green bones per hour. V-belt, less motor. 1350.00
- 1-KETTLE: Rendering, NEW, 150 gal. Damp Cast Iron Steam Jacketed, with agitator. 2000.00
- 1-CRACKLING GRINDER: Graendler, 18" x 12' with 25 HP motor. 650.00

Sausage & Smokehouse

- 1-GRINDER: Special, Buffalo #2166, V-belt drive, 15 HP motor, new worm & cylinder. \$975.00
- 1-GRINDER: Boss, #452, with 40 HP motor & starter, capacity 15,000/hr., perfect condition. 1500.00
- 1-SILENT CUTTER: Buffalo, 600#, 60 HP, late type. 3500.00
- 1-BACON SLICER: U.S. 150-B with 4' stainless steel shingling conveyor. Excel. condition. 750.00
- 1-MIXER: Boss, 750# cap. double crank tilt type, with 7½ HP motor, recend. & guar. 775.00
- 1-VACUUM MIXER: Globe, 700#, 7½ HP motor, complete with 5 HP vacuum pump, late model, excel. condition. 1350.00

Killing Floor & Cutting Equipment

- 1-HOG TROLLEYS, standard 4" wheel, ea. .75
- 1-HOG & SHEEP HEAD SPLITTING MACHINE: NEW, sim. to Anco #562, cap. 1000 heads per hr., with 2 HP motor. 695.00
- 1-HOG DEHAIRER: Baby Boss, with motor. 650.00
- 1-BELLY BOLLER: Boss #169, 2 HP motor, exc. condition. 275.00
- 1-BEEF FRICTION HOIST: Boss #388, size 22", single drum, 10 HP motor, with 20 ft. ½" BBB lift chain. 235.00

Miscellaneous

- 9-HAM MOLDS: Aluminum, good cond., each. 3.50
- 2-KETTLES, S.J., 500 gal., all stainless, 15½ w.p., no valves or covers, like new, each. 600.00
- 4-KETTLES, S.J., 150 gal., all stainless, with stainless draw-off valve, 10# w.p., with cover, like new, each. 450.00

Telephone, Wire or Write if interested in any of the items above, or in any other equipment. Your offerings of surplus and idle equipment are solicited.

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SPECIALISTS
In Used, Rebuilt and New Packing House Machinery, Equipment and Supplies

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A well constructed platform truck with $\frac{3}{16}$ " steel angle iron frame... Deck #14 gauge steel plate, cold rolled steel axle, ballbearing casters, detachable handle. 8" wheels, 11" deck height. Finished in Green Lacquer. Can be had galvanized at extra cost.

CAPACITY ... 1000 lbs with Rubber tired B.B. Wheels ... 2500 lbs with Vulcanized Rubber tired roller bearing wheels or 3000 lbs with semi steel roller bearing wheels.

Deck Sizes	Renewable Rubber Tired Ball Bearing Wheels	Vulcanized Rubber Tired Roller Bearing Wheels	Semi Steel Roller Bearing Wheels
24x36	\$37.85	\$49.85	\$35.35
24x48	38.85	50.85	36.35
27x52	39.85	51.85	37.35
30x60	46.85	58.85	44.35

Perfect Balance BARREL and DRUM TRUCK

One man handles barrels or drums quickly and easily with this new improved barrel truck. Wheels are 10" dia 2 1/2" face... rubber grips on handles. Fast delivery and reasonable in price.

With Semi Steel Roller Bearing Wheels SS \$39.50
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